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*On the cover: photograph by Laurey W. Glenn; styling by Leah Pipes Meltzer*

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# MARCH RECIPES

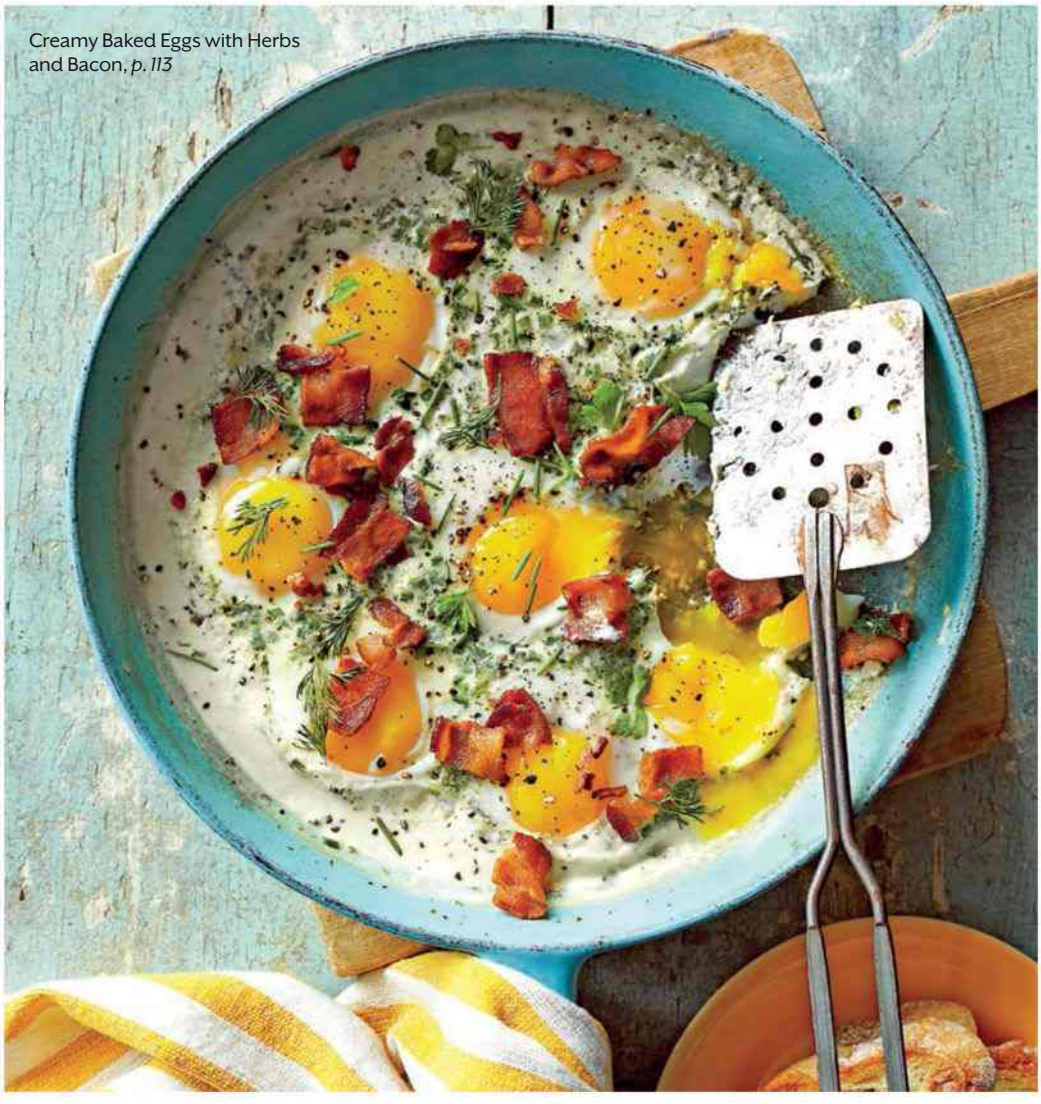
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# Savor the dark



**WRITE US!** Have a question or comment? Write Sid Evans, 4100 Old Montgomery Highway, Homewood, AL 35209.



# A HOME IN THE SOUTH

## A FEW THINGS I'VE LEARNED ABOUT PATIENCE, PLUMBING, AND IMPERFECTIONS

**WHEN WE BOUGHT** our house in Birmingham a few years ago, there was no doubt it was going to be a project. It still is. ¶ Built in 1952, it had had only one owner, a charismatic gardener, artist, and Women's Army Corps veteran who had lived there until her death at age 97. It had sat on the market empty for almost two years, and though we loved the home's farmhouse feel and the way it was tucked into a stand of pines, we could see why no one had bought it. Some of the work it needed wasn't going to be fun, like adding a new roof, new wiring, and new plumbing. It had a tiny kitchen with an ancient stove that needed to be replaced, and then there was the landscaping. Who would want to spend an arm and a leg on all that before buying the first stick of furniture? Apparently, we did.

There was something about the house that spoke to us. It had a kind of old-school Southern charm, with wood siding, floor-to-ceiling windows, and a little cocktail porch off to the side. It was quirky, with sloping floors in one hallway and glassed-in gun cases (now bookcases) in the study, but it felt like a mountain hideout, and I could see myself turning into the driveway every day and being glad to be home. There was a huge magnolia in the backyard and an enchanting brick path that led down to a potting shed. An overgrown rose garden was in need of attention, but clearly this had been a happy place for a long time.

After a gut renovation that took almost a year, we moved in. We'd added a kitchen/living room to suit our busy family (lots of space for doing homework), and now there are more windows so we can enjoy the landscape from every room. Instead of furniture, we'd invested in wiring, plumbing, cabinets, and paint, and as a result, our blank walls are still in dire need of some artwork. But we also know this house is going to be a project for a long time—even if it means we're working on it until we're 97.

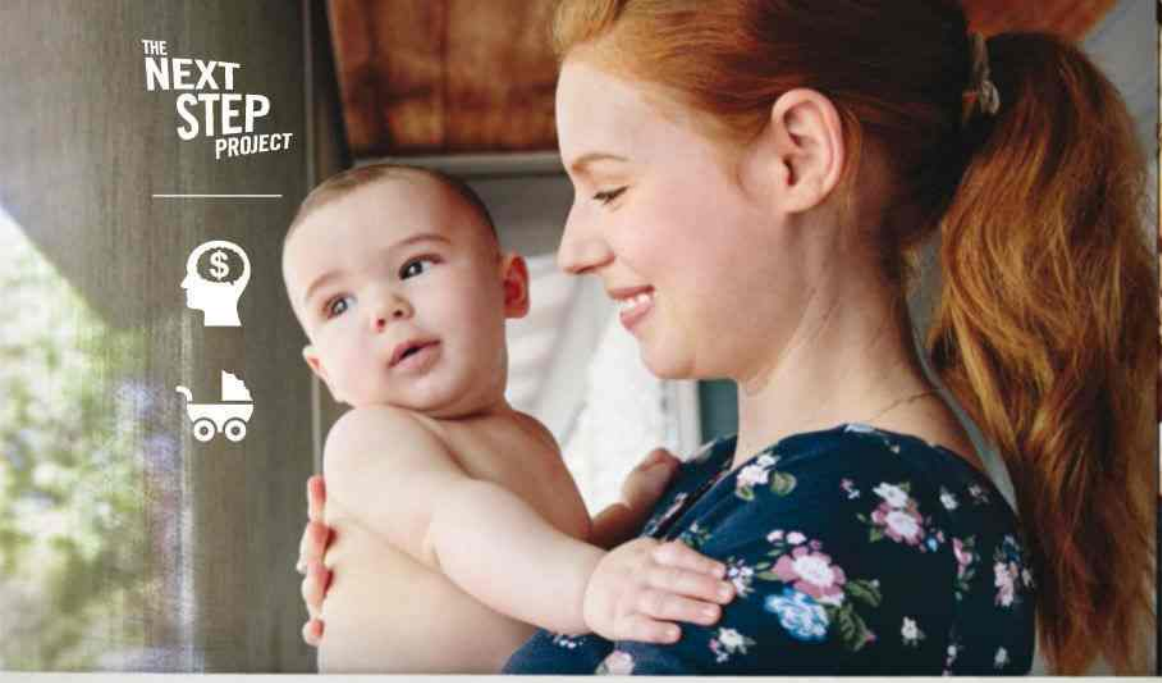
At some point, when we're a little further along, I'll share some pictures with you in these pages. Meanwhile, I hope you'll find some inspiration in our annual Home Awards section (page 13), which recognizes remarkable projects from across the South as well as some of the top talent in architecture and interior design. The winner of this year's A. Hays Town Award, architect Bobby McAlpine (an Alabama native), knows better than anyone that building a home—and a life—takes patience. He also knows that it's important to follow your instincts, do what feels right, and use materials "that become more beautiful with age." By that standard, our house is going to look great someday.



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ROBBIE CAPONETTO





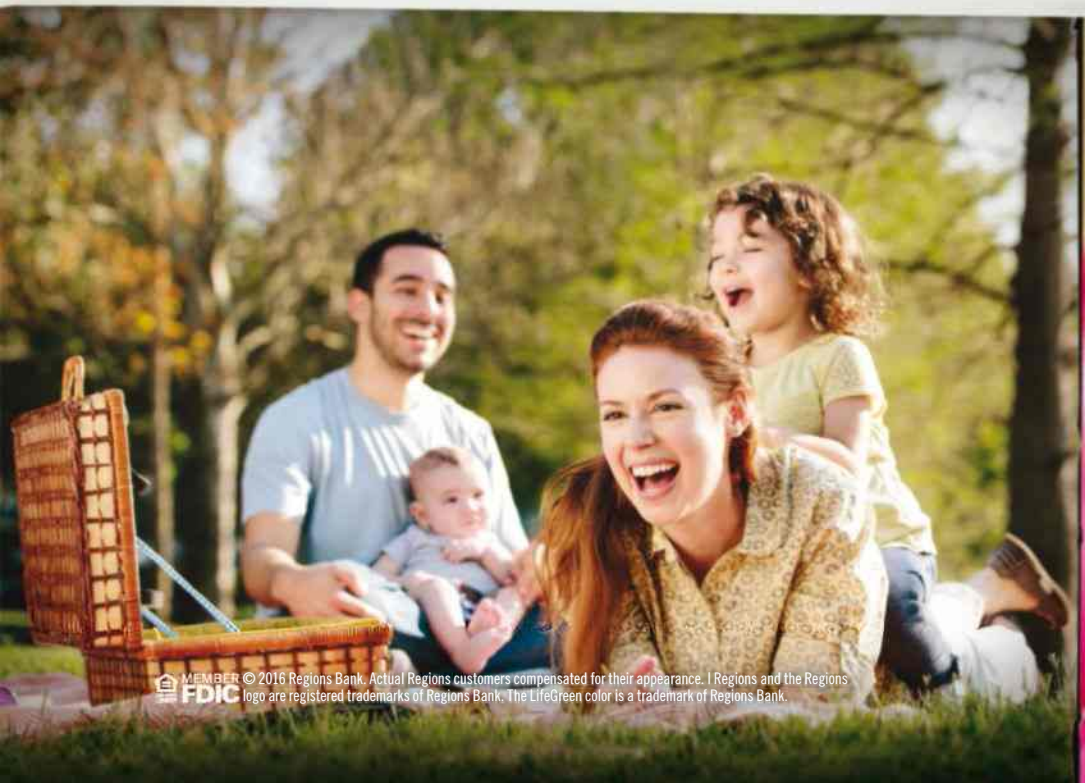



"I feel better knowing everything's taken care of and our bills are getting paid on time."

Ashlee's family has a pretty common dilemma: figuring out how to save money on a tight budget when they have debt to pay off. Ashlee turned to her Regions Banker, Maurice, for advice and learned how tools like the savings and debt calculators on Insights by Regions could help her build a savings safety net while chipping away at her debt at the same time. Ready to move your life forward? We're ready to help.

*Watch Ashlee's real Next Step story and plan your own at* **regions.com/ashlee**.

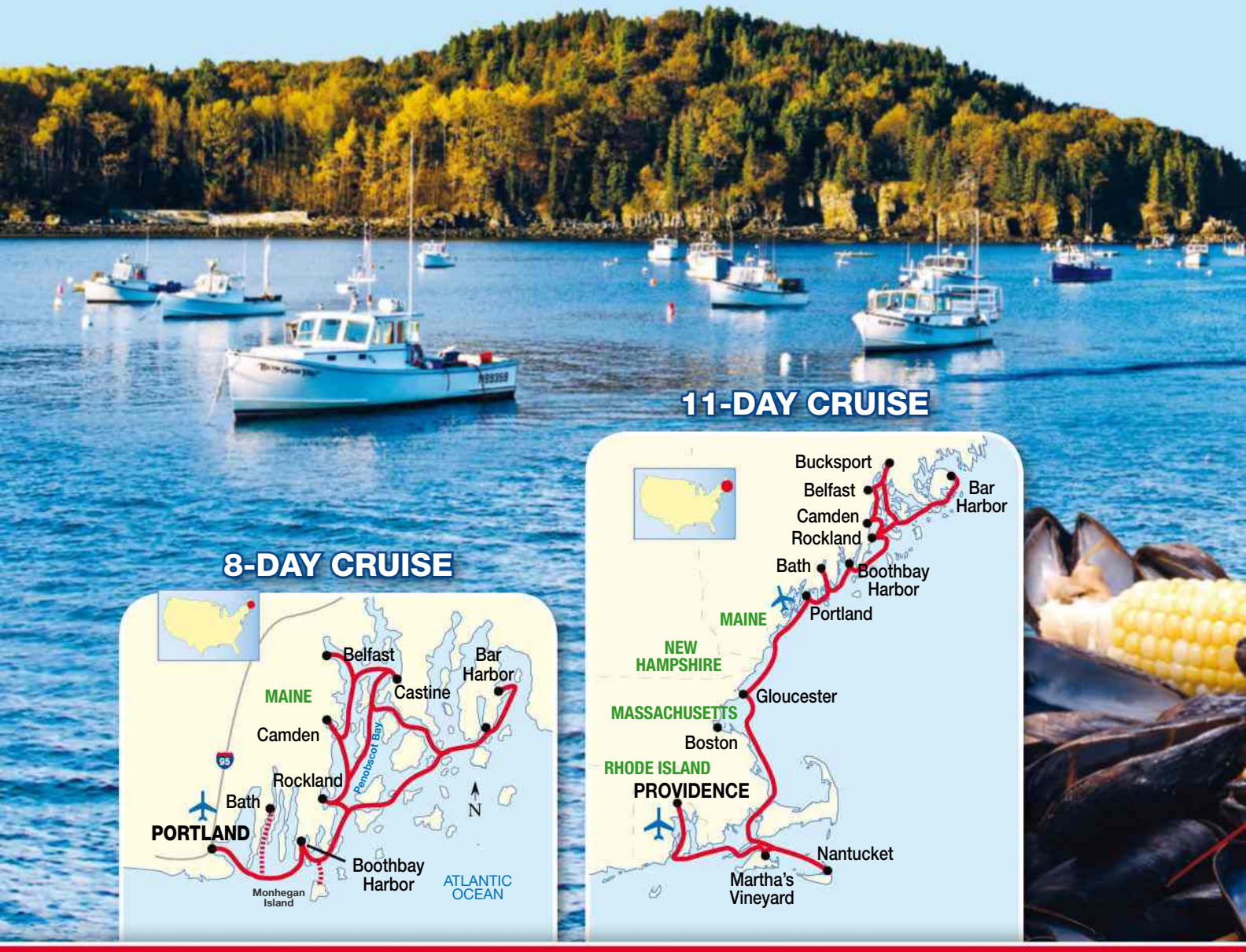
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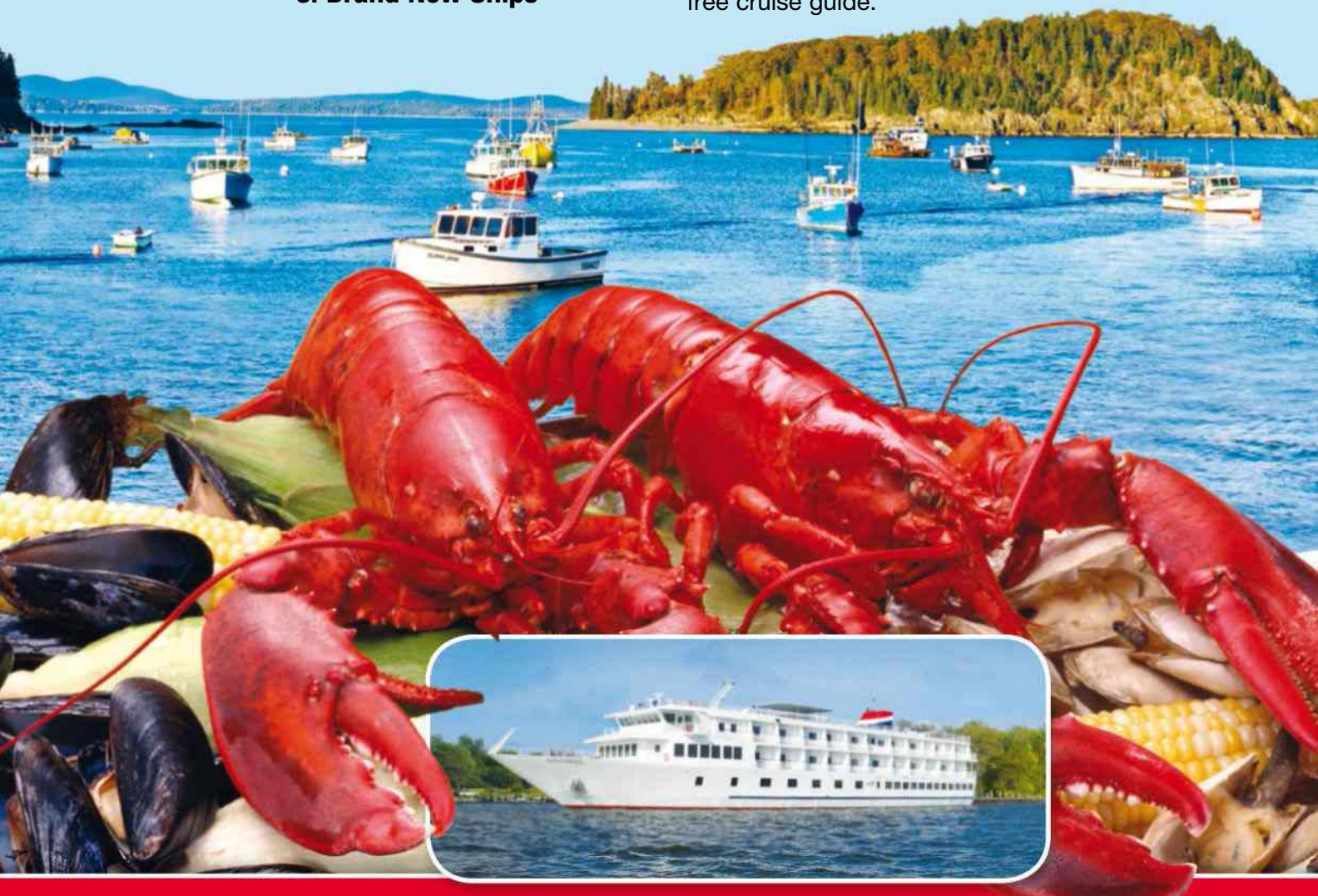
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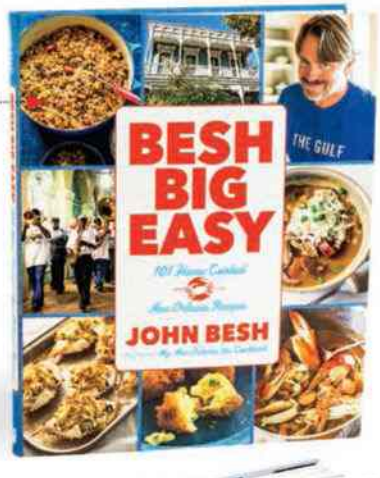


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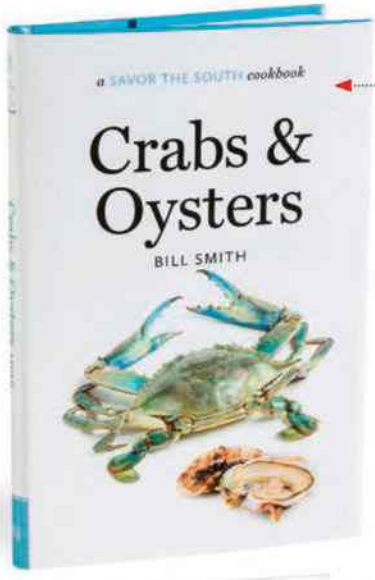
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# Delicious Reads

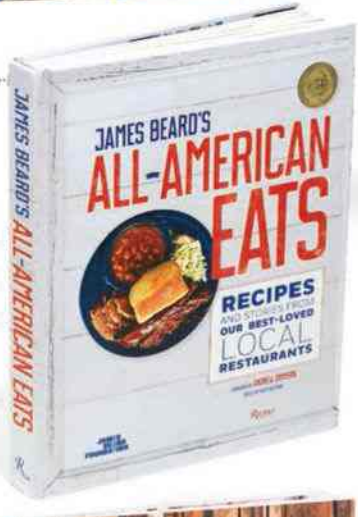
*Five cookbooks packed with authentic Southern recipes, personal stories, and regional travel inspiration*



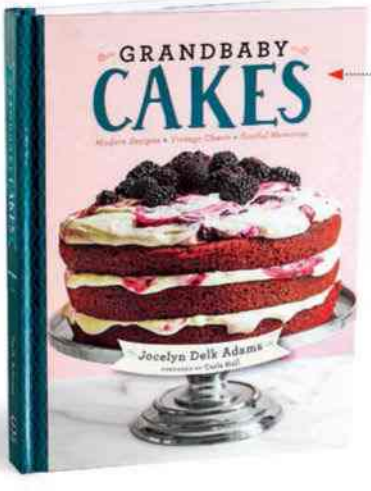

***BESH BIG EASY***
**BY JOHN BESH**
In his latest cookbook, New Orleans chef John Besh shares personal anecdotes along with the history behind the food he grew up loving and eating in his hometown. He also reveals why it's all right to keep a can of breadcrumbs handy in your pantry.



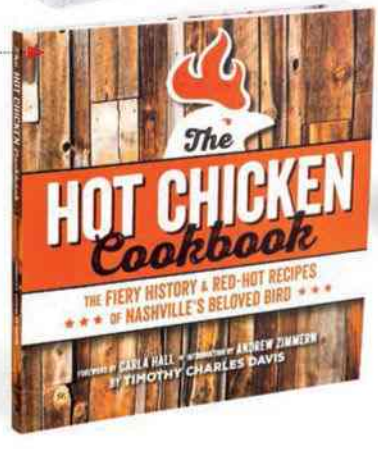

***CRABS & OYSTERS* (A SAVOR THE SOUTH COOKBOOK)**
**BY BILL SMITH**
Chef Bill Smith shares his passion for the South's favorite shellfish. You'll also find terrific recipes from the classic regional cookbooks of coastal communities, as well as Smith's own charmingly reported research and memorable headnotes.




***JAMES BEARD'S ALL-AMERICAN EATS***
**BY THE JAMES BEARD FOUNDATION (WITH INTRODUCTION BY JOHN T. EDGE)**
Since 1991, the James Beard Foundation has been honoring regional restaurants. While this book includes the entire country, many Southern spots reap high praise. Get it for the recipes, but read it for the history.




***GRANDBABY CAKES***
**BY JOCELYN DELK ADAMS**
Only grandbabies are sweeter than a book devoted to desserts. And—as if the decadent cakes, glazes, and frostings weren't already enticing enough—Adams' debut cookbook is sprinkled with the heartfelt stories behind her delicious recipes and also features beautiful vintage family photos.




***THE HOT CHICKEN COOKBOOK***
**BY TIMOTHY CHARLES DAVIS**
Arguably Music City's most iconic food, hot chicken is having its moment. Part history book, part travelogue, and part love letter, this includes interviews with the likes of chef Edward Lee and former mayor of Nashville Karl Dean.

LAUREY W. GLENN; *JAMES BEARD'S ALL-AMERICAN EATS*: ALISON MIKSCH



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Southern
# HOME+GARDEN

EXPERT TIPS FOR A BEAUTIFUL HOME—INSIDE AND OUT



**A. HAYS TOWN AWARD WINNER**

Architect **Bobby McAlpine** and his Tibetan terrier in their Atlanta living room

# 2016 HOME AWARDS

EACH YEAR, WE SALUTE THE SOUTH'S BEST ROOMS, RENOS, MAKEOVERS—AND THE PEOPLE BEHIND THEM. TURN THE PAGE TO SEE WHY THESE HONOREES WON

STYLING: HEATHER CHADDUCK HILLEGAS

*by MIMI READ ~ photographs by JONNY VALIANT*



McAlpine always leaves on the ceiling fan and the Turner Classic Movies channel, so when he comes home from traveling, his house feels instantly alive. The paintings, by artist Michael Marlowe, are of his beloved Lake Martin in Alabama.



A. HAYS TOWN AWARD WINNER

# Bobby McAlpine

*We visited the celebrated architect in his 1965 Atlanta home to talk about his life, career, and what he's learned from living in someone else's modern design*

Ever since he first launched McAlpine Tankersley Architecture nearly three and a half decades ago, Bobby McAlpine has been busy designing homes brimming with soulfulness, romance, and meticulous craftsmanship. He's a gifted author and a prolific furniture designer as well. For nine years, he also squeezed in teaching at Auburn University. His firm's reach is international in scope, but he's really put his stamp on Southern architecture, leading the way for others with his signature style and wide-ranging erudition—not to mention his richly poetic grasp of what it means to create shelter. Now with 40 architects and employees in four cities—New York, Atlanta, Nashville, and Montgomery, Alabama—McAlpine Tankersley and its decorating counterpart, McAlpine Booth & Ferrier, recently merged into an entity known simply as McALPINE. Fortunately, the alluring houses won't change; they'll still embody all the feeling and thinking that begins in Bobby McAlpine's wonderfully fertile mind.

**SOUTHERN LIVING: What kind of house did you grow up in?**

**BOBBY MCALPINE:** I was born in a hospital in Selma, Alabama, 30 miles or more from the sawmill town where my father was the mill manager. We lived in a look-alike



McAlpine chose a moody charcoal paint (Benjamin Moore's Iron Mountain) as a backdrop for this Dutch painting of a milkmaid. The stool with miniature horse legs (not real ones, he emphasizes) is covered in slate blue mohair.

company house. When I was 5, the mill burned down, so we moved to Louisiana for another mill job, but my father put us in a slightly bigger town and we built a house there. Every evening, he and my mother would take me to the construction site. While they had their first cocktail and cigarette, I'd run around in my footie pajamas and see all the spaces that had been framed that day.

**SL: What did you learn from it?**
BM: That you could transform your own life through building. Right after we got settled, I drew my first floor plan in blue ink on the white interior of a candy-box lid. I started doing it every day. But this was the early sixties, and the small towns I grew up in had limited creative outlets. There were no art classes, no language classes. You either played sports or did nothing. So I turned inward and dreamed my way into another place.

**SL: Was high school any better?**
BM: We moved many times, and by my ninth-grade year, we were living in a town of 3,000 people. Strangely, it had an architect in it, which was unheard of. My mother pushed me and dared me. She said, "Roll up your drawings, and go see that man. Tell him you want a job." And that's exactly what I did. He hired me, and I joined a special program and worked from three in the afternoon until five. In those years, my parents built two more times, and by 10th grade, I was able to do their construction documents.

**SL: You started your firm in a marvelous hole-in-the-wall in Montgomery. Since then, you've designed about 500 houses. What inspires you?**
BM: I'm a romantic more than a classicist. If you drive through a neighborhood, some houses are trophies, and your first thought is, "I'd like to own that." It's related to your ego. And then there's the house where you think, "It must be wonderful to be behind that window." That's where I live. I like houses that invite you in. They tend to wander, ramble, chase light, and be willful in their shapes.

**SL: How would you describe your houses?**
BM: I use elements from many countries and cultures, marrying styles to achieve a precise feeling. I crossbreed contemporary



The entry's gleaming tile floor is original. These long, thin, glassy tiles were fired specially for this house out of white clay in Henri Jova's family's factory in Cuba. The hall tree was once part of a French birdcage.





**ABOVE:** This house was designed in 1965 by Henri Jova (who is known for his calm modern classicism) and rests on a street of conventional bungalows. McAlpine repainted the facade in Benjamin Moore's Grant Beige and added 15-foot-tall aluminum plate shutters. **RIGHT:** The concrete table in the rear courtyard is from McAlpine's own collection for Birmingham-based Elegant Earth.

architecture with modernism or English with Dutch, using anything I can find, classicism included, to set the stage and deliver the message. I have a tendency to walk my outbuildings forward, using garages, pigeonniers, and wings to create a sense of embrace.

**SL: What about your entries? Sometimes it's hard to find the front door of a Bobby McAlpine house.**

**BM:** For me, it's a *Sophie's Choice* situation: If I express the entrance as a house's primary feature, I am not proclaiming the value of the gathering of people in a singular space. I'd rather express the living room than the foyer. So I'll put the entry around to the side or in the back but never in the front, which leads to what I call the "gift of disorientation."

**SL: What's the "gift of disorientation?"**

**BM:** It's like pin the tail on the donkey. If I twist you and turn you through the site plan two or three times and then lead you into a room that doesn't face the street, you don't remember where you came from anymore. And then I've got you. You're all mine. The town is gone. The day is gone. You're now in the realm of the house.

**SL: Your houses are suffused with a sense of history, yet you live in a modernist box. Why is that?**

**BM:** It's unexpected, but I like to immerse myself in places that aren't exactly like me. I know my next lessons will come from this house, which is by the late architect Henri Jova, who designed it for his parents. This was in 1965, and it was very brave to build a house like this in Midtown Atlanta. What's hilarious is that it's still shocking. It's still the best story at the dinner party.

**SL: What made you fall in love with it?**

**BM:** It's a simple and classic flat-roofed box with painted brick and huge steel shutters that look like soldiers. It has a baby embassy quality about it—an emotional stillness. Jova's own house was a Portuguese-Italian rococo extravaganza. But this kind of architecture is really democratic. Unlike a Frank Lloyd Wright house, which really doesn't go with anything except Frank Lloyd Wright furniture, it loves everything that comes through the door.

**SL: At 1,900 square feet, your home is much smaller than most of the houses you design.**

**BM:** People get caught up in grandeur, forgetting that the best times they ever had in their lives were in tiny spaces with low ceilings and the best things ever said to them were whispered. When I design a house, I start with the site to figure out exactly what elements you want to engage with emotionally and spiritually. Then I consider the communion of people and objects and create containment around them. My consideration is always what it's going to feel like together. Only lastly do I concern myself with what a house looks like. The only real value of building a house is to increase the territory of your own heart. The only real truth is to create something that will settle your spirit.

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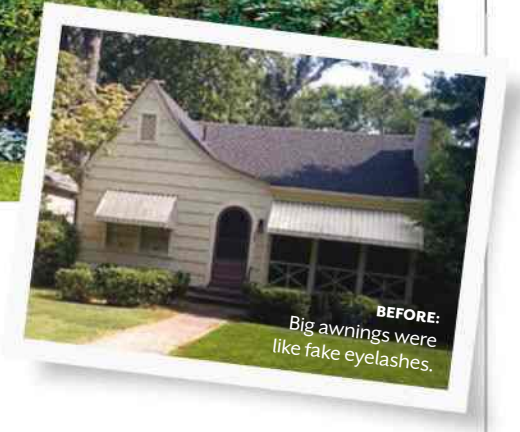

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*With a little give and take, the inherent charm of a 1920s cottage comes into full view*

# Best Exterior Makeover



Easy shifts in scale and dimension with tidy plantings boost this home's curb appeal.



**BEFORE:** Big awnings were like fake eyelashes.

Fashion designer Coco Chanel famously advised that the best-dressed women always remove one accessory before going out, but she could just as easily have been talking about houses. Indeed, the first move Birmingham-based general contractors Gibson & Anderson Construction, Inc., and architect Kristie Dunn Dieguez made on this home just outside the city was to ditch its metal awnings. "It was as if the house were hiding behind them," says Jay Byrd of the contracting firm. The awnings were drawing attention away from the rotting cedar wood cladding, which they replaced with cement siding. They also added weatherproof planks to dress the chimney. For extra dimension, the front door was recessed into the portico. Then off went the porch screens, and on went a sweetly scaled dormer. A coat of bluish gray paint and crisp white trim were the final touches that transformed what was once the dowdiest house on the block into the most dashing.

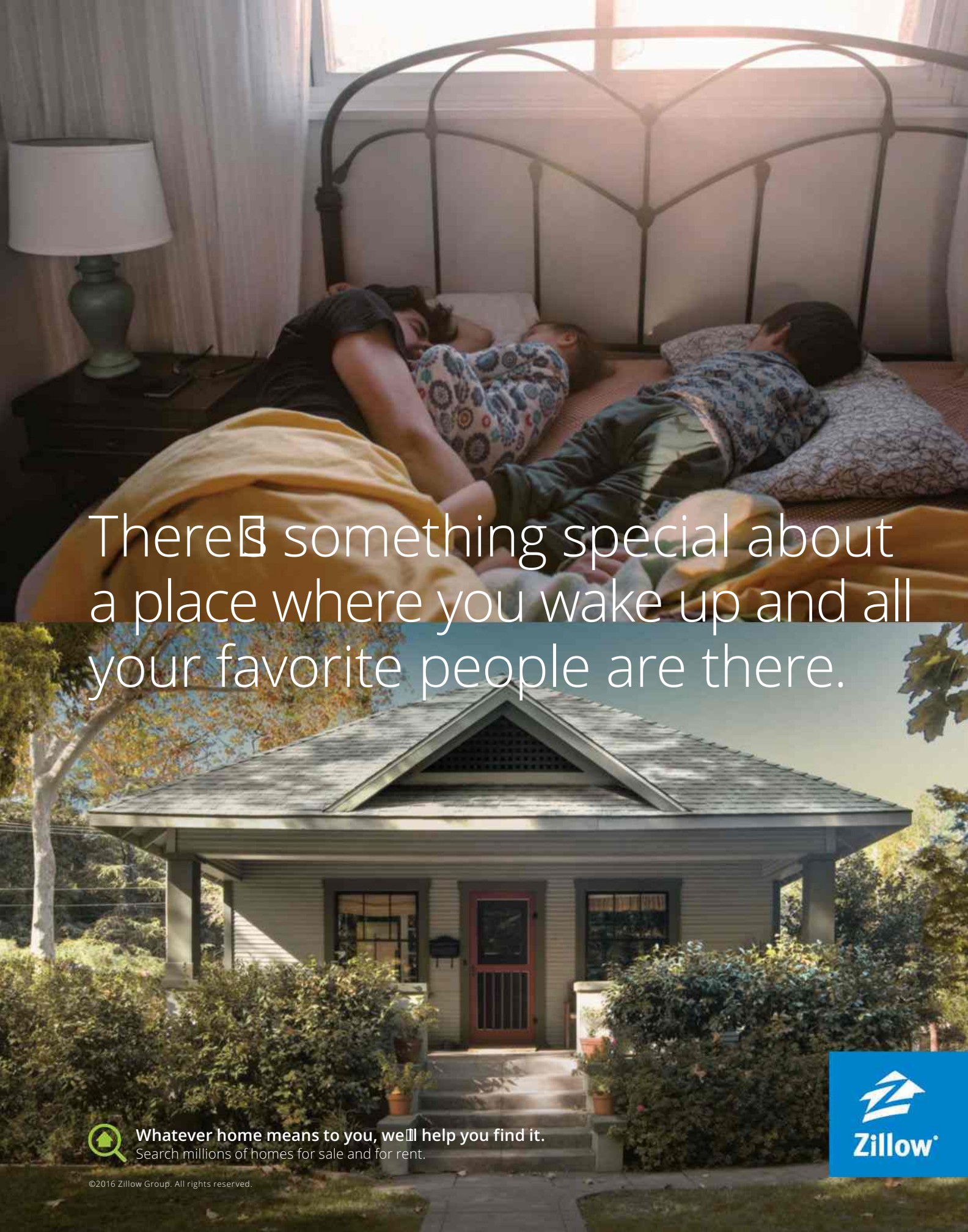
**HOUSE AT A GLANCE**

**WHERE:** Homewood, Alabama **SIZE:** 2,200 square feet **ARCHITECT:** Kristie Dunn Dieguez
**CONTRACTOR:** Gibson & Anderson Construction, Inc.; *gibsonanderson.com*
**MATERIALS:** Cement siding, fiberglass shingles, double-hung wood windows, motley brick, and exterior paint

STYLING: LISA BAILEY



*by KATHLEEN HACKETT ~ photograph by ALISON MIKSCH*



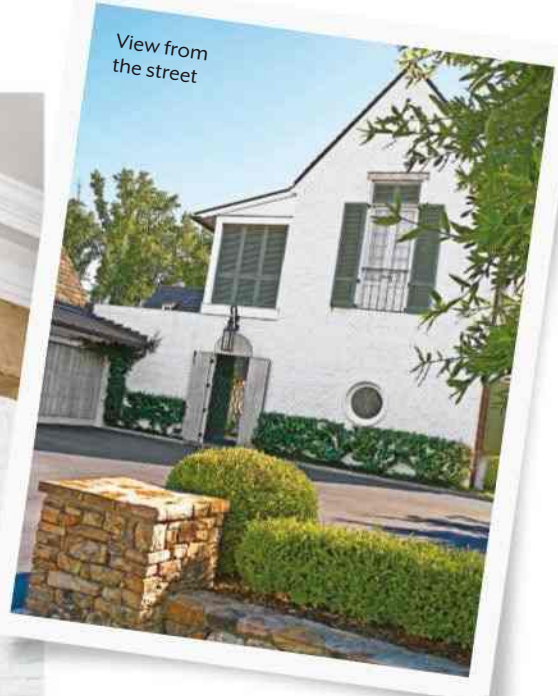

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*A house designed for living large looks inward—with views of a courtyard from every side*

# Best New Home



An iron-and-wood staircase, painted brick, and stone floors grace the entryway of this new house in Tuscaloosa, Alabama.



View from the street

Simple. Aged. Introverted. These are not always the most alluring qualities, but through the lens of architects and designers Paul Bates and Jeremy Corkern, the principals behind the Birmingham-based Bates Corkern Studio, those exact characteristics shaped an undeniably becoming home on a small plot in Tuscaloosa, Alabama. Their client, a Mississippi native for whom the duo had designed two previous homes, trusted Bates and Corkern to translate his wish to live with his young son in a politely sized house with crisp, clean lines and an open floor plan. "He was nostalgic for the traditional architecture of the places he'd visited and loved as a kid—Charleston, South Carolina, and New Orleans—but wanted a more modern version based on classic Southern themes," says Bates.

And that's just what he got. Working

**HOUSE AT A GLANCE**

**LOCATION:** Tuscaloosa, Alabama **SQUARE FOOTAGE:** 3,800 **INSPIRATION:** The Single Houses of Charleston, South Carolina, and New Orleans **VISION:** Work with materials, architectural details, and scale to create a comfortable, livable, and thoroughly modern home. **MATERIALS:** Bricks, cedar shakes, copper, tongue-and-groove Spanish cedar, and stone pavers **ARCHITECTS:** Paul Bates and Jeremy Corkern, Bates Corkern Studio; *batescorkern.com*

STYLING: LIZ STRONG



*by KATHLEEN HACKETT ~ photographs by JEAN ALLSOPP*

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within a footprint similar to the narrow, long lots that line the streets of Charleston and New Orleans, Bates and Corkern turned to the architecture of both cities. Inspired by architect A. Hays Town, who melded traditional Southern style with modern living, the pair designed a one-room-deep home with soaring ceilings, an interior courtyard, and a stairway in the entry hall—all hallmarks of what's known as a Charleston Single House. The most obvious nod to the ancestral leanings of the home is perhaps the positioning of the front door below the second-story piazza.

The client wanted the house to appear to have been standing for generations. The combination of copper with cedar shakes on the roof—and its deep overhangs—imply a certain graceful aging. "We brought some of the exterior materials inside to suggest that rooms had been added on over time," says Corkern, pointing to another quality of Single Houses. A swath of painted brick



**BELOW:** An 18th-century Italian chandelier makes a grand statement in the serene dining room. **RIGHT:** A painting of the view from the owner's previous master bath enlivens his new all-white bath.



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Southern Living HOUSE PLANS

# Elberton Way

## meet the designer



**Mitch Ginn** believes that every true Southerner wants a traditional home, a home that looks and feels timeless in its environment. "This plan offers the best of both worlds. While the exterior evokes fond images of a bygone era rich in rustic granite and brick detailing, it also has an open, livable floor plan with large front and back porches for outdoor entertaining."



Architectural rendering: Miles Melton

**PLAN** #1561 | **SQUARE FOOTAGE:** 3,469 | **BEDROOMS:** 3 or 4 | **BATHROOMS:** 3½

**DESIGNER:** L. Mitchell Ginn, Newnan, Georgia

The picturesque appeal of the English-cottage style, which can be found in so many long-standing neighborhoods across the South, gives our Elberton Way plan a ready-made presence. Along with its pleasing rhythm of roofline styles — hip, gable, and swooping, the home's appeal is also emphasized by shed dormers and bay windows. To shelter guests from the elements, the recessed front entryway opens to a wraparound porch, complete with an outdoor fireplace. A mix of stone, brick, and board-and-batten siding adds to Elberton Way's undeniable charm.

First Floor
*Go online to see the upstairs floor plan!*




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ABOVE LEFT: In the kitchen, a counter-height, lime-washed table does double duty: It adds warmth while serving as a center island. ABOVE: Iron chairs and a table create a foyer next to the courtyard.

## FLOOR
*PLAN*

The two-story main body of the house, modeled after a Charleston Single House, is composed of a "big room" that includes both the living room and dining room, which is separated from the kitchen by a brick wall. Two bedrooms and a bath are on the second floor.

Located on the ground floor, the master bedroom was designed to look like an addition to the main house, forming an L shape. The lap pool and garage form the remaining part of the L to close in the interior courtyard.

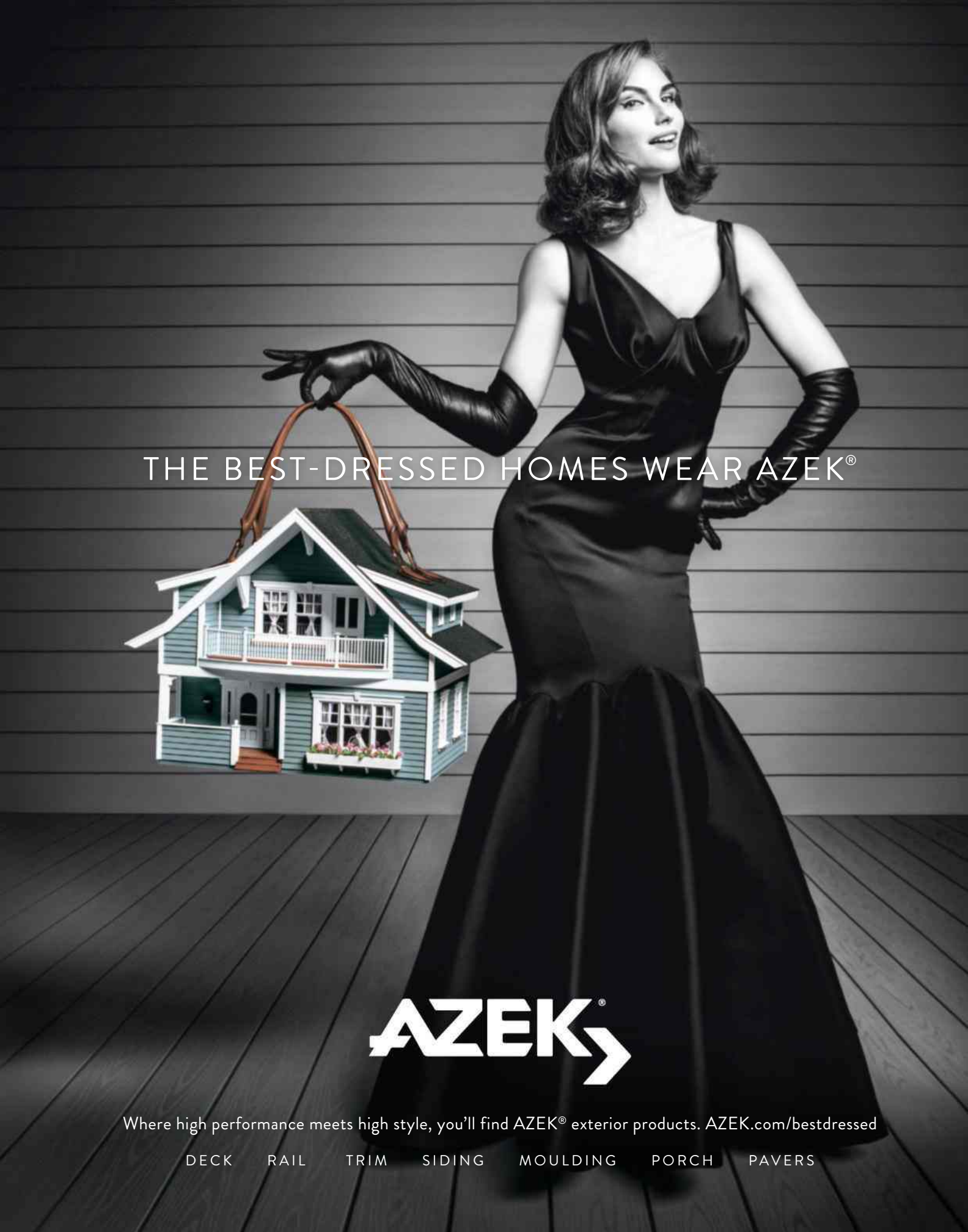
Outside the home's main body, a shed roof was added to construct a screened porch and media room, which are both off the kitchen.




forms the wall between the kitchen and the "big room," while stone floor pavers blur the lines between indoors and out. Old heart-pine lintels set above the pair of dining room throughways were typical characteristics of old masonry buildings. "We used them to create the illusion that this was once a one-room house to which the kitchen was added," says Corkern.

Inside, a gleaming banister (reminiscent of those running along grand staircases), lines the open stairway in the entry. An antique French limestone mantel surrounds the living room fireplace, where the wooden cornices appear to have been carved from old-school plaster. Gestures such as these could hog the spotlight, but they don't. It's a talent about which Bates and Corkern are as self-effacing as the homes they design. "Why do they work? You can't put your finger on it, and we take that as a compliment," says Corkern.

ILLUSTRATION: RYAN KELLY


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*This modern cook's dream space in a ranch-style house is spacious, gracious, and anything but retro*

# Best Kitchen



Brass (Circa Lighting) pendants and (Schoolhouse Electric) hardware mix seamlessly with a stainless steel dishwasher. **RIGHT:** Cabinetry in Repose Gray (Sherwin-Williams) adds a hint of color to the white room.

Gen and Benjamin Sohr, the principals (she's a designer, he's an architect) behind Pencil + Paper Development Co., based in Nashville, have made it their mission to restore the city's untouched gems. So it's no surprise that transforming a low-slung 1960s house tucked into a hillside made them giddy. With a few signature design moves, the Sohrs rescued this diamond in the rough.

**LOADS OF LIGHT** French doors, which were installed after hauling 30 truckloads of dirt to create a courtyard off the kitchen, welcome in floods of natural light. Chic brass pendants provide a source of both decorative and task lighting.

**SMART STORAGE** Rather than cabinets, the Sohrs installed a single floating shelf that runs the length of one wall—all the better to access everyday items more easily. "The shelf prevents the room from looking overly 'kitchen-y,'" says Gen. A butler's pantry complete with built-ins connects to a food pantry, both of which can be closed off to preserve the main room's serenity.

**WORTHY SPLURGE** The couple made the decision to install a hearth where there was once faux brick and paneling. "It is one of the most decadent additions ever, but because it brings so much life to the space, it's worth it," explains Gen.

**A WAY WITH WHITE** Nothing refreshes a space quite like a coat of bright white paint. Gen uses it with abandon to tie together disparate materials and elements.

**HOUSE AT A GLANCE**

**WHERE:** Nashville **DESIGN TEAM:** Pencil + Paper Development Co.; *pencilandpaperco.com* **SIZE:** 360 square feet **MATERIALS:** brick, Carrara marble, antique brass, and stainless steel



*by KATHLEEN HACKETT ~ photographs by LESLEE MITCHELL*

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*Meet four more Southern influencers changing the look and feel of our homes and neighborhoods*

# Best New Design Talents



## BEST COMMUNITY DEVELOPER

**Bob Turner**
Habersham
*habershamsc.com*

The number of reasons to move to Habersham (a new urban village in Beaufort, South Carolina) is too long to list, but highlights include a waterfront pavilion, 50 acres of greenways and parks, and a community garden. With living options such as cottages, town houses, live/work spaces, and larger homes, its residents experience an incomparable sense of community. "One of the most important aspects of this concept is diversity of housing types," explains Bob Turner, who helms the 250-acre development that's dotted with 425 homes and nearly 300 additional lots sold.

## BEST DESIGN BLOG

**Camille Styles**
*camillestyles.com*

A former event planner, Camille Styles weaves the thread of wellness through every lifestyle category (food, fashion, beauty, entertaining, and interiors) featured on her eponymous blog, which gets more than 3 million monthly views. It's clear that Styles' ethos—feeling good about your decorating and entertaining choices—has struck a chord with her audience. The dream post for Austin, Texas-based Styles? "I would love to do an 'Entertaining With' profile on Prince William and Kate," she says. What's up next? Styles is throwing herself into video posts. "I'm so excited to be adding this element to the site," she says.

## BEST CUSTOM BUILDER

**Jeff Sanderson**
Whitney Blair Custom Homes
*whitneyblair.com*

Timeless is the byword of North Carolina-based firm Whitney Blair. It distinguishes itself by using an integrated approach: In-house custom construction, residential design, and interior design services make every project seamless. Specializing in "new old" houses, Sanderson takes the long view on each home's lifespan. He's particularly proud of a recently completed home that remains true to the vernacular of its location on Bald Head Island in North Carolina. "It exemplifies what the company does best," says Sanderson. With over 400 homes completed, he has 30 more on the way.

## BEST UP-AND-COMING DESIGNER

**Allison Hennessy**
*allisonhennessy.com*

"Keep it pretty," insists Allison Hennessy. That's what she took to heart after apprenticing for fellow Southern decorator Phoebe Howard. And it also informs Hennessy's design style, which she describes as streamlined traditional. "Comfort and ease are my favorite hallmarks of Southern living," she says. "Every design selection I make is intended to lure people into lingering." With a burgeoning list of clients nationwide (she's hop-scotched from Florida to the Northeast to California), she's now back in Atlanta and is excited to expand her portfolio beyond residential and take on commercial projects.

LEFT TO RIGHT: JESSICA ASHLEY; BUFF STRICKLAND; JESSICA ASHLEY; TORY WILLIAMS

*by KATHLEEN HACKETT*

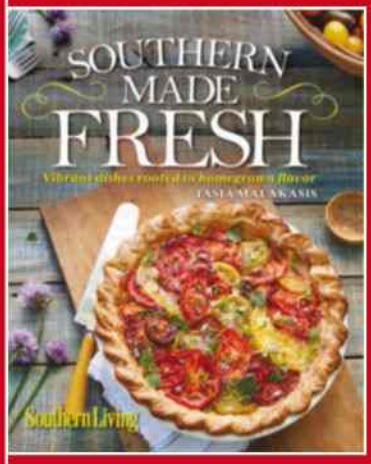
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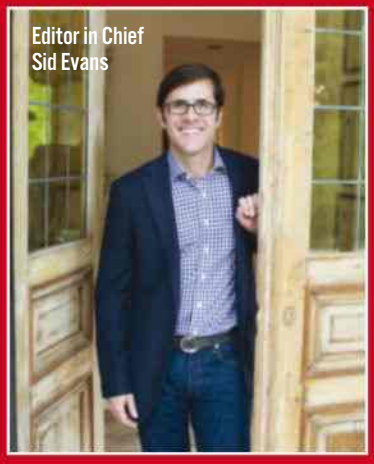
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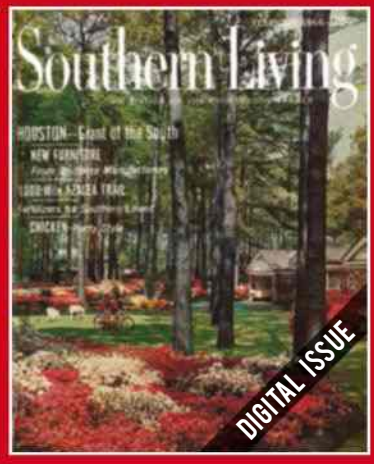
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# DIY Easter Table Ideas

*For a memorable seasonal celebration, decorate with handmade personal touches like this clever arrangement and the festive napkin rings on the next page*



**WATCH THE HOW-TO VIDEO**

Visit *southernliving.com/eastercarrot* to see this arrangement spring to life.

## SPRINGTIME CENTERPIECE

**MATERIALS**

**Caged florist foam; florist snips; carrots, radishes, and Brussels sprouts; thin wire; florist picks; fishbowl; spring flowers and ivy**

**STEPS**

1. Soak florist foam in water until thoroughly saturated.
2. Cut carrot and radish stems about 2 inches long.



3. Wire carrot and radish stems to picks. Insert other picks into Brussels sprouts.



4. Insert florist picks attached to carrots into bottom of florist foam.



5. Rest florist foam atop fishbowl, allowing carrots to hang inside.
6. Fill top and sides of foam with flowers, radishes, and Brussels sprouts.



*produced by BUFFY HARGETT MILLER ~ photographs by LAUREY W. GLENN*




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## EASTER NAPKIN RINGS



**MATERIALS**

**Toilet paper rolls, scissors, cotton cord, Tacky Glue, small blooms with greenery**



**STEPS**

1. Cut toilet paper rolls into thirds with sharp scissors to maintain the rolls' ring shape.
2. Unroll a long length of cotton cord.
3. Using a bit of Tacky Glue, attach one end of the cord to interior of roll.



4. Wind the cord around the cardboard roll, making sure the cord's edges touch to hide the roll.
5. Cut the cord, and glue its end inside the roll.
6. Top with a bloom inserted between cord threads.



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Waves of blooms wash up along the front walk, softening its edges.

# Talk of the Neighborhood

*Garden designer David Morello went rogue and replaced his ho-hum lawn with a collage of flowers and shrubs*

David Morello hasn't been led away in cuffs by the neighborhood lawn police, but it's only a matter of time. Flouting the holiest convention of accepted suburban landscape design, he ripped out the grass in front of his Houston bungalow and filled the 40- by 60-foot space with waves of flowers and shrubs. The garden even swallowed the sacred strip of lawn that formerly separated the public sidewalk and curb. Clearly, this plant-loving heretic is headed for trouble.

Then again, maybe not. As Morello looks up and down his street, he sees more and more "radicals" emulating his example. "I think I know everyone on the street on a first-name basis," he says, "and a lot of them are doing the same thing." If you've ever thought about converting your front lawn into a garden but aren't quite ready to go in whole hog, he offers these tips for moving ahead one step at a time.

## Start with Structure

Lots of different flowers in a small area can look chaotic. Border them with evergreens and paths to define planting beds and keep things organized. Boxwoods, dwarf yaupons, and clipped ivy do the job here. "Evergreens make display beds that change from season to season more manageable," he explains. "They also add another layer of interest. The nooks and crannies they create can be the best spaces in a garden."

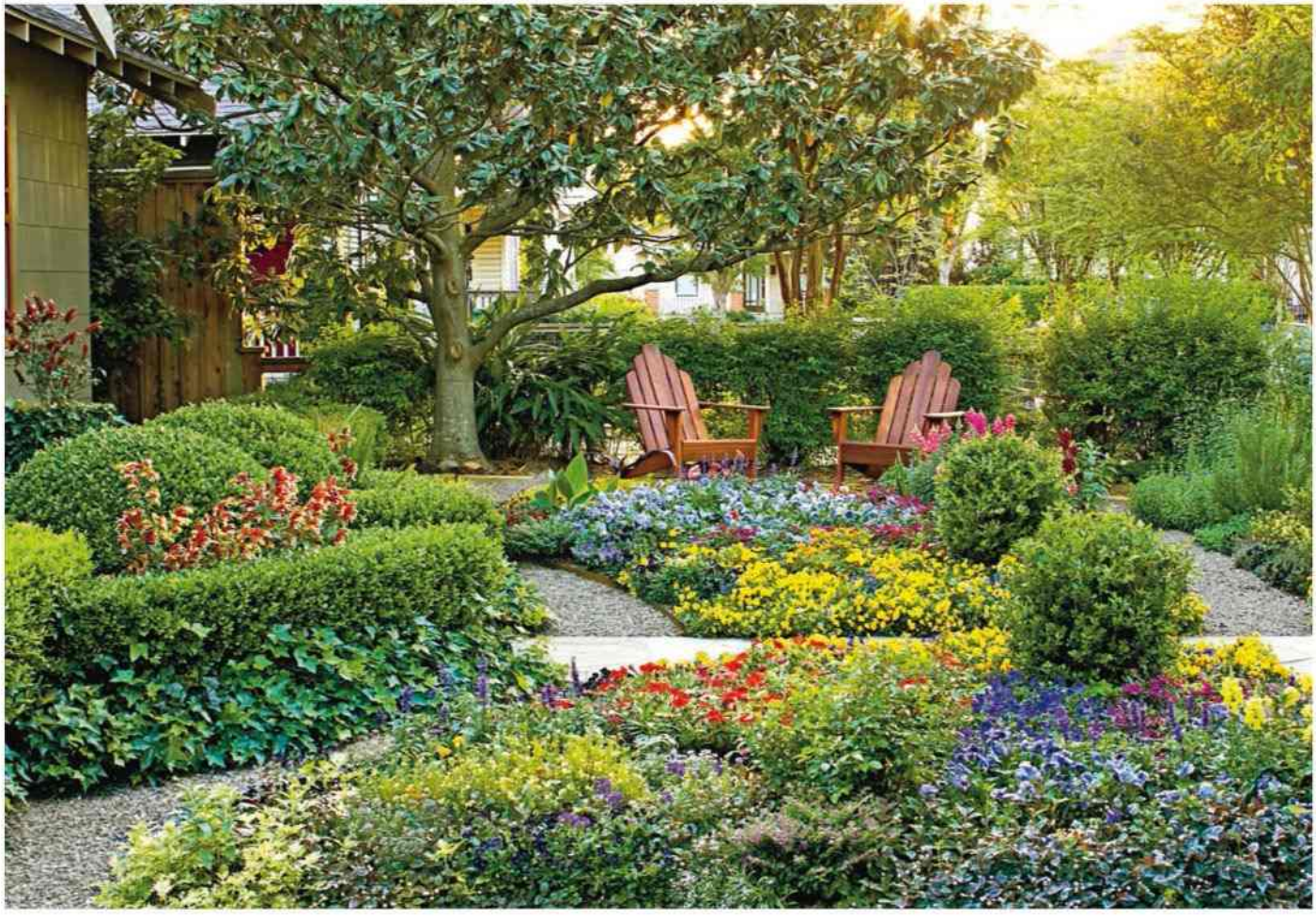


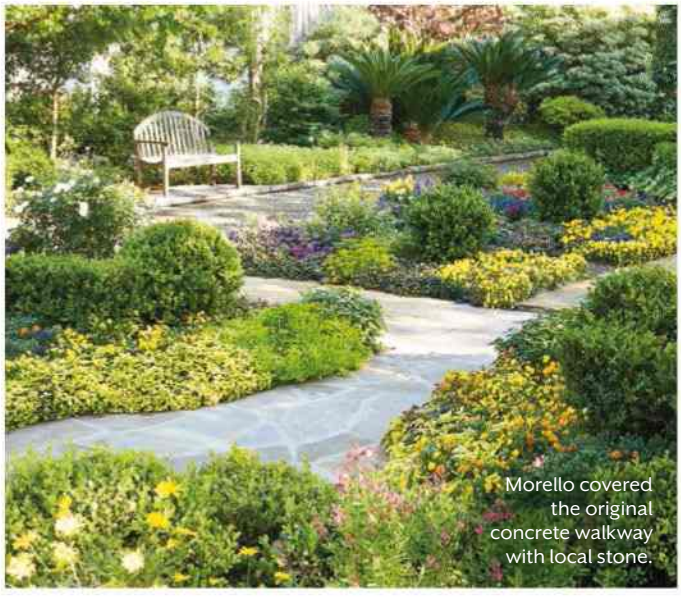
*by STEVE BENDER ~ photographs by ALISON MIKSCH*




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Morello covered the original concrete walkway with local stone.

## Provide Different Vantage Points

This little garden has three. A circular landing in the front walk near the street provides a great overall view. (He covered the old concrete walk with stone.) Adirondack chairs on the west side enjoy the shade of a Southern magnolia. Opposite them on the east side rests a bench ideal for sitting and watching the sunset. The east-west orientation "stretches" the garden and makes it feel larger.

## Replace Concrete with Gravel

Morello used a dark gray, sharp-edged gravel for his driveway and garden paths. The gravel reduces glare, never commands attention, and allows rain to penetrate and water his plants. It also crunches underfoot, "so no one can sneak up on me," he says. Many kinds of gravel are available, but don't use rounded pea gravel. It won't compact and will get kicked out all over the garden.

"The garden is definitely a conversation starter. I think I know everyone on the street on a first-name basis."

Flowers include blue salvia, yellow bush daisy, bluebonnets, and white candytuft.

## Combine Colors Effectively

Every change out of flowers brings a new color medley. The spring scheme shown here depends largely on four colors—yellow, white, silver, and blue. A good mix for three colors, says Morello, is magenta, lavender, and chartreuse. "An easy way to combine two colors is by using the color wheel," he adds. (Google it.) "Just pick colors that are opposite each other on the wheel, like orange and blue." Why? Opposite colors intensify each other. "My summer color scheme is usually the polar opposite of spring's to keep things interesting," says Morello.



## Plan for Multiple Seasons of Color

To bridge gaps in color from perennials, Morello plants cool-weather flowers such as pansies, violas, and snapdragons in early fall. When they begin fading as the weather warms up in spring, he replaces them with heat-loving stalwarts such as zinnias, lantanas, and salvias for blooms all summer. Remember, it's really important to get them well established before the weather turns hot.

**LEFT:** Pink snapdragons and blue pansies make a great combination of colors and forms.

# MORELLO'S GARDEN GALLERY

HERE'S A SAMPLING OF ANNUALS AND PERENNIALS THAT FILL THE BEDS WITH BLOOMS IN SPRING




























**1. DIANTHUS**
Long-blooming, often-fragrant annuals and perennials grow about 1 foot tall and twice as wide. Flowers come in many colors. Blue-green foliage. Full sun; well-drained soil

**2. GERBERA DAISY**
Vibrant, daisy-shaped blooms. Perennial in Coastal and Tropical South (see map, page 58), annual elsewhere. Sun; well-drained soil

**3. LANTANA**
A butterfly magnet. Annual in the Upper and Middle South, perennial elsewhere. Sun; well-drained soil

**4. SNAPDRAGON**
Annual or short-lived perennial. Many colors. Flower spikes grow 6 to 36 inches tall. Great for cutting. Likes cool weather and sun

**5. 'ICEBERG' ROSE**
Floribunda-type repeat bloomer. Disease resistant. Full sun

**6. PANSY**
Most popular cool-weather annual. Comes in all colors of the rainbow. Full to partial sun

**7. VIOLA**
This pansy cousin does all the same things but takes more heat. Flowers are smaller but more profuse. Full to partial sun

**8. PROFUSION ZINNIA**
A cross between common and narrow-leaf zinnia, this annual comes in many colors. Grows 12 to 18 inches tall and wide. Butterflies love the nonstop blooms. Full sun

**9. LOUISIANA IRIS**
Perennial hybrid of native iris species. Comes in many colors. Well-drained or wet soil. Full to partial sun

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**SOIL**
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**SOW**
Two to six weeks before the last spring frost for a spring crop

# 'Easter Egg' Radishes

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Start seeds two to six weeks before your last spring frost. A great mail-order source is *johnnyseeds.com*. Easter comes on March 27 this year, so start them around the first of the month for an Easter harvest. Sow them in the garden ½ inch deep and 1 inch apart in bands 2 to 3 inches wide. You can also sow them in containers using the same spacing. Keep the soil consistently moist while the plants grow. When a radish reaches the size of a large marble and you can see color on the "shoulders" of the root, it's time to pick. Grab the radish at the base of the leaves, and pull straight up. Don't leave radishes in the ground past maturity.

Cut off the greens to toss in salads if you want. Wash soil from the roots. Thoroughly dry any you don't plan to eat immediately, and store them in zip-top plastic bags in the fridge. They'll keep for several weeks.

If you miss out on growing these radishes in spring, you'll have a second chance for a crop in fall. Sow seeds four weeks before frost in fall.

*by STEVE BENDER ~ photograph by ALISON MIKSCH*




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# ask THE GRUMPY GARDENER

OUR GARDEN EXPERT ALLEVIATES YOUR GROWING PAINS



**WHAT'S TROUBLING OUR READERS THIS MONTH:**

## A trashy hedge, hard soil, starting herbs, choosing fruit trees, and a camellia that won't bloom

### BLOOMING AWFUL

**Q** My husband planted forsythias to hide the garbage cans on the side of our house. He trims them like a hedge, and they never bloom. He thinks birds are eating all the flowerbuds. Is this possible?

—LANA

**A** Oh, sure, blame it on the chickadees and finches! The culprit is the hedge trimmers. Shearing forsythias into hedges does enhance a bare-bones garbage area, but if done in summer and fall, it also removes most of the flower-buds. Ditch the trimmers!

### TILLING IT LIKE IT IS

**Q** Garden wisdom says building good soil requires tilling in cover crops like clover and ryegrass in spring. Yet others claim that tilling wrecks the soil's structure. Which is correct?

—MARLA

**A** Adding green organic matter is an excellent way to improve the soil. But repeatedly using a power tiller on moist clay soil can create an impenetrable hard soil layer about a foot down. Instead, you should just use a garden fork to turn under the green stuff.

### HERB APPEAL

**Q** I would like to plant an herb garden. Any advice would be appreciated. I have no idea what I'm doing.

—MEREDITH

**A** And that is why you, like millions of other gardeners, come to me with your questions. Herbs are easy. All they basically need are full sunlight and good drainage. Feed no more than once a year. The best herbs for beginners include rosemary, basil, thyme, sage, oregano, dill, and chives.

### DEPENDABLE FRUIT

**Q** What's a foolproof fruit tree for Central Alabama?

—BOB

**A** Try 'Fuyu' Japanese persimmon. It doesn't need spraying or a pollinator, isn't fussy about soil, and bears large crops of sweet fruit the size and color of tomatoes. It's adapted to USDA Zones 7 through 9, and that includes you. A good source for this tree is *petalsfromthepast.com*.

### CURSED CAMELLIA

**Q** My white camellia has plenty of flowerbuds, but they hardly ever open. And when they do, all the petals have brown edges.

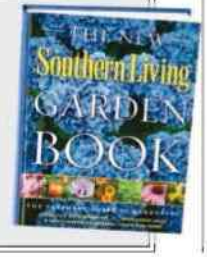
—JEFFREY

**A** This sounds like a disease called petal blight. To keep it from returning, pick up and throw away (do not compost) all fallen flowers and buds. Replace the mulch under the camellia with fresh mulch every fall. Also spray your camellias as soon as the buds begin to show color with a fungicide such as Daconil, Funginex, Immunox, or Natria Disease Control.




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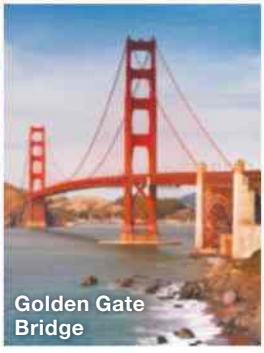

*by STEVE BENDER ~ illustrations by MICHAEL WITTE*













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*—Client, Westchester, Ohio*

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*—Arthur Frommer, Travel Editor*




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# Dreamy Dog Beds

*Don't make Fido sleep on the floor because you can't find an attractive bed for him. We have four options to suit your pup—as well as your home's style*



### SOPHISTICATED

This custom pine bed made in **Charlotte, North Carolina,** comes in four sizes, two styles, and eight colors and can even be personalized with your pup's name. Choose from 95 different fabrics for the insert. From $169; *threespoileddogs.etsy.com.* (***SOUTHERN LIVING* INSIDERS RECEIVE 15% OFF.** Become an Insider at *slinsider.com.*)

### CASUAL

With Mississippi Made dog beds, two goals are met: A comfy, quality bed is crafted while providing needed jobs in **Sherman, Mississippi.** They come in five styles and 20 patterns. From $49.99; *hollywoodfeed.com.* (***SOUTHERN LIVING* INSIDERS RECEIVE 10% OFF.** Become an Insider at *slinsider.com.*)



### OUTDOORSY

It's a hammock for dogs! Pet Lounge Studios of **Jupiter, Florida,** makes beds with bamboo frames and washable cushions. From $199; *petloungestudios.com.* (***SOUTHERN LIVING* INSIDERS RECEIVE 20% OFF.** Become an Insider at *slinsider.com.*)

### DIY

We created this beauty using disassembled shipping pallets. (Look for them behind buildings.) The project takes around six hours and costs about $70 for additional materials. For step-by-step instructions, visit *southernliving.com/dogbed.*




PRODUCTS FROM TOP RIGHT: COURTESY HOLLYWOOD FEED; COURTESY PET LOUNGE STUDIOS; LAUREY W. GLENN



*by NELLAH BAILEY MCGOUGH ~ photograph by LAUREY W. GLENN*

# A GOOD DAY STARTS WITH A GOOD MORNING






Start their day off right with Milk-Bone® Good Morning® Daily Vitamin Treats. They provide a special blend of nutrients not found in most dog foods.

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# Colorful Climbers

*Whether you need them for color or form, flowering vines are flexible*



'Dortmund' climbing rose adds a romantic air to this entry.

**A FLOWERING VINE IS** a mix of grace and ambition. Unlike shrubs and trees, its form is fluid. You can train it into patterns, let it scramble up and over structures, or allow it to wander at will. Most vines seemingly never stop growing. The size of the support determines the ultimate height and spread.

Vines can frame a doorway, shade an arbor, lend texture to a wall, or even hide a chain-link fence. Some climb by suction cup-like holdfasts, and some use twining stems and tendrils. Others that are technically not vines but are used like them (such as climbing roses) need to be tied to their supports.

DID YOU KNOW?

## Before planting a flowering vine, ask yourself these questions.

**IS THE SPOT SUNNY?**
Most flowering vines, and all mentioned here, like sun and won't bloom in shade.

**ARE YOU AFRAID OF (OR ALLERGIC TO) BEES?**
If so, don't plant a flowering vine over or on a doorway, arbor, mailbox, gazebo, or any other spot you'll be near.

**IS YOUR HOUSE MADE OF MASONRY OR WOOD?**
Vines growing against wood siding can contribute to rot.

**DO YOU WANT TO CHANGE THE LOOK EVERY YEAR?**
Then plant an annual vine like morning glory, moonflower, or hyacinth bean. All grow quickly from seed.



*by STEVE BENDER ~ photograph by ALISON MIKSCH*

# ANGRY GUT?

You may have Irritable Bowel Syndrome.
If so, you're not alone. 1 in 6 Americans have it.

**IBS Symptoms Include:** Abdominal Pain, Bloating, Diarrhea, Constipation, Urgency and Gas

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*Based on a randomized placebo controlled study in 72 IBS patients. Patients taking IBgard experienced a statistically significant reduction versus placebo in the total IBS symptoms score, including abdominal pain and discomfort, at 24 hours and at 4 weeks.

‡Among Gastroenterologists who recommended peppermint oil for IBS. Alpha ImpactRx ProVoice October 2015 survey.

Results may vary. Medical foods do not require preapproval by the FDA but must comply with regulations. Use under medical supervision. The company will strive to keep information current and consistent, but may not be able to do so at any specific time.

# FIND THE RIGHT VINE FOR YOU

ONE OF THESE SIX SOUTHERN FAVORITES HAS YOUR NAME ON IT

## OLD-WORLD CLASSIC

**'Dortmund' climbing rose** (*Rosa* 'Dortmund') features abundant, single red blooms with striking white centers and yellow stamens. This vigorous plant reaches 15 to 30 feet if not pruned. Wear gloves when you do—its sturdy thorns are legendary. Deciduous. Grows throughout the South.





## BELLS OF GOLD

Adorned with fragrant, bell-shaped blossoms in early spring, **Carolina jessamine** *(Gelsemium sempervirens)* is great for training on structures—its thin, pliable stems don't damage them. It grows and covers very quickly and is good for screening. Deer don't like it. Evergreen. Not hardy in Upper South.





## SUNSET HUES

**Crossvine** *(Bignonia capreolata)* is a rugged, adaptable, carefree Southern native. Trumpet-shaped blooms of orange or red decorate evergreen leaves in midspring. Climbs any surface. 'Tangerine Beauty' (shown) flaunts abundant orange blooms with yellow throats. Grows throughout the South.





## STAR POWER

When **Confederate jasmine** *(Trachelospermum jasminoides)* is blooming in late spring and early summer, a profusion of white, starlike flowers on its evergreen foliage perfumes the entire garden. Train it above doorways and windows and against walls. It's not hardy in the Upper South.

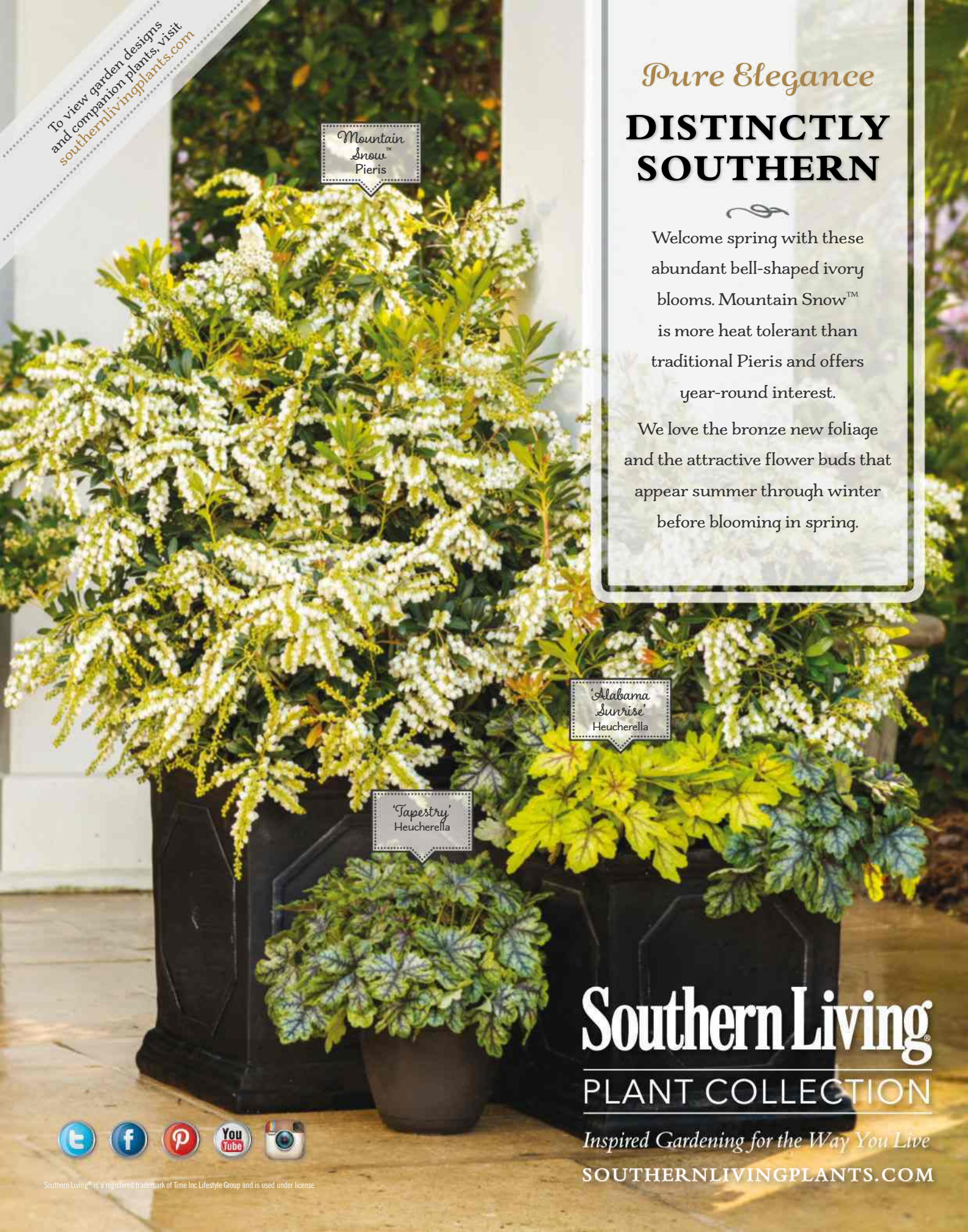
## TROPICAL PUNCH

**Hybrid mandevillas** (*Mandevilla* sp.) feature glossy evergreen foliage and large, spectacular red, pink, or white flowers that appear nonstop in warm weather. The new Sun Parasol series has both vining and bush-type plants, so check the label. Fast growers. They're not hardy to frost.

## GLORIOUS MORNINGS

A packet of seeds is all you need to blanket a bower with blue, purple, red, pink, or white **morning glories** *(Ipomoea tricolor)*. Plant in spring. Each flower lasts for only one day, but new ones open up every morning all summer and fall. This annual vine grows throughout the South.

CLOCKWISE FROM TOP LEFT: ALISON MIKSCH; DIANE MACDONALD/GETTY IMAGES; RALPH LEE ANDERSON; COURTESY ANNIE'S ANNUALS AND PERENNIALS; RALPH LEE ANDERSON (2)




## Pure Elegance

# DISTINCTLY SOUTHERN

Welcome spring with these abundant bell-shaped ivory blooms. Mountain Snow™ is more heat tolerant than traditional Pieris and offers year-round interest.

We love the bronze new foliage and the attractive flower buds that appear summer through winter before blooming in spring.

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# THE SOUTHERN GARDENER'S ALMANAC

FIND YOUR ZONE



- Upper South — USDA ZONE 6
- Middle South — USDA ZONE 7
- Lower South — USDA ZONE 8
- Coastal South — USDA ZONE 9
- Tropical South — USDA ZONE 10

## MARCH CHECKLIST

### GET A HEAD START ON SPRING LAWN CARE

Cool-season grasses (Kentucky bluegrass, fescue) need to be fertilized now. Mow dormant warm-season grasses (zoysia, Bermuda, St. Augustine, and centipede) down to 1 inch just this once to remove brown blades. Use a fertilizer labeled for your kind of grass two weeks after your lawn starts to green.

### PLANT VEGETABLES

Sow seeds or set out transplants of the following veggies that like cool weather: beets, broccoli, Brussels sprouts, kale, cabbage, collards, English peas, leeks, lettuce, mustard greens, onions, radishes (see page 48), spinach, and turnips.



PLANT OF THE MONTH

## WHITE TRILLIUM

*THIS DELIGHTFUL WILDFLOWER CARPETS WOODLANDS AND SHADY SPOTS WITH BLOOMS*

Your garden may be shady, but that doesn't mean it's all doom and no blooms. Plant white trillium *(Trillium grandiflorum)*. Named for whorls of petals and leaves that grow in groups of three, this perennial starts as a bulblike rhizome and grows about 1 foot tall and wide. White spring flowers may spread 3 inches across. Give it shade and moist, woodsy soil containing lots of organic matter. Happy plants multiply freely in the Upper through Lower South. One good mail-order source is Sunshine Farm & Gardens; *sunfarm.com*.

### PRUNE PLANTS

Cut back woody plants that bloom on new growth, such as angel's trumpet, blue mist, butterfly bush, chaste tree, crepe myrtle, rose of Sharon, 'Limelight' hydrangea, salvia, gardenia, and shrub roses.

### FEED YOUR SOIL

Never throw vegetable and fruit waste, coffee grounds, used tea bags, stale bread, eggshells, or clipped houseplant leaves in the garbage. Compost them outdoors, and turn them into fertile soil. The container shown below holds up to a gallon's worth of detritus until you can take it outside.



### GARDEN FIND

This glazed Ceramic Compost Crock is 8 by 10 ½ inches and holds a gallon of scraps. It's easy to clean, and a carbon filter in the lid controls odors. $29.95; *gardeners.com*

ALISON MIKSCH; MAP: RYAN KELLY



*by STEVE BENDER ~ illustration by JOHN BURGOYNE*

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Stewart Houlgrave, Hotter Comfort Concept® Founder

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**Seattle**—Pacific Science Center
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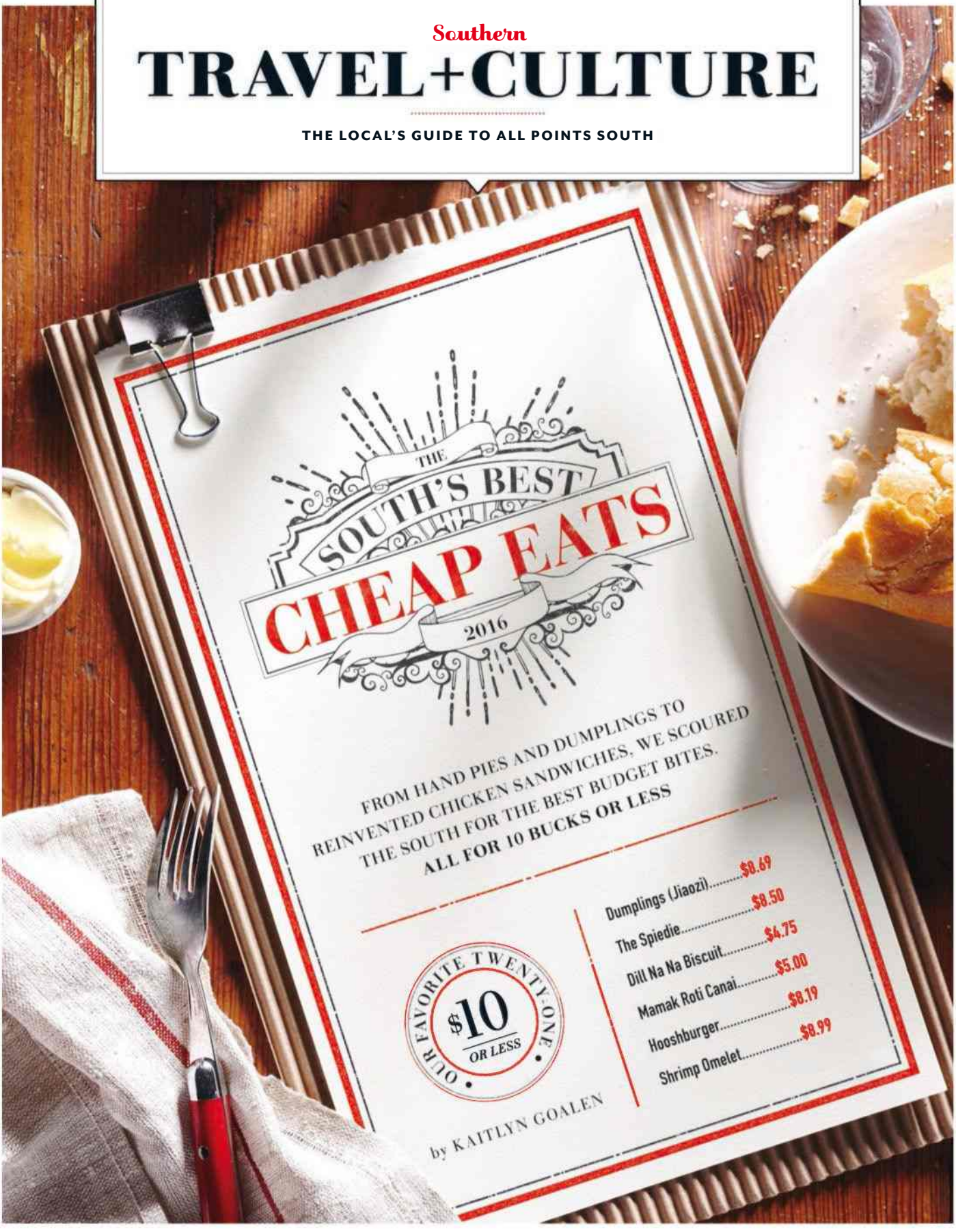
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Southern

# TRAVEL+CULTURE

THE LOCAL'S GUIDE TO ALL POINTS SOUTH




HECTOR SANCHEZ; STYLING: MARY BETH WETZEL






**ABOVE:** At Handsome Biscuit, sweet potato biscuits serve as the base for every sandwich. **LEFT:** Handsome's Dill Na Na features a potato-onion frittata filling drizzled in dill mayo.

## Alabama

**HOMEWOOD**

### Johnny's Restaurant

15 Hr. Pot Roast (and Two): *$9.99*

At Johnny's, the usual meat 'n' three meets fresh farm-to-table ingredients. Consider the pot roast slowly stewed for 15 hours until it's falling apart in its own jus. Make one of your "two" (i.e. sides) the collards sourced from local farmer Dwight Hamm or the spinach and chickpeas, an homage to the Greek heritage of chef Tim Hontzas. *johnnyshomewood.com*

## Arkansas

**CROSSES**

### Pig Trail Bypass Country Cafe

Hooshburger: *$8.19*

Located on a roadside in Madison County, this cafe has all the trappings of a typical Southern convenience stop, but the burger has the inflection of owner Hooshang Nazarali's Iranian background: house-ground beef seasoned in a blend of Middle Eastern spices and onion and topped with cheese. *479/643-3307*

**LITTLE ROCK**

### Three Fold Noodles and Dumpling Co.

Dumplings (Jiaozi): *$8.69*

Naysayers advised aspiring restaurateur Lisa Zhang to forget about the northern China-inspired boiled dumplings and stick to take-out favorites, like fried pot stickers. Fortunately, Zhang ignored them. Over a year later, Three Fold is perpetually packed with locals loading up on pork-and-cabbage dumplings and noodle bowls that are slicked with sesame butter. *eat3fold.com*

Little Rock locals load up on pork-and-cabbage dumplings and noodle bowls at Three Fold.

## Florida

**ORLANDO**

### Mamak Asian Street Food

Mamak Roti Canai: *$5*

A fried flatbread served with a rich and spicy dipping sauce, the Mamak Roti Canai is the opening act at this recently founded Asian-fusion spot. Flaky and soft, it's the ultimate doughnut-like vessel for the heat of house-made curry. *mamakasianorlando.com*

## Georgia

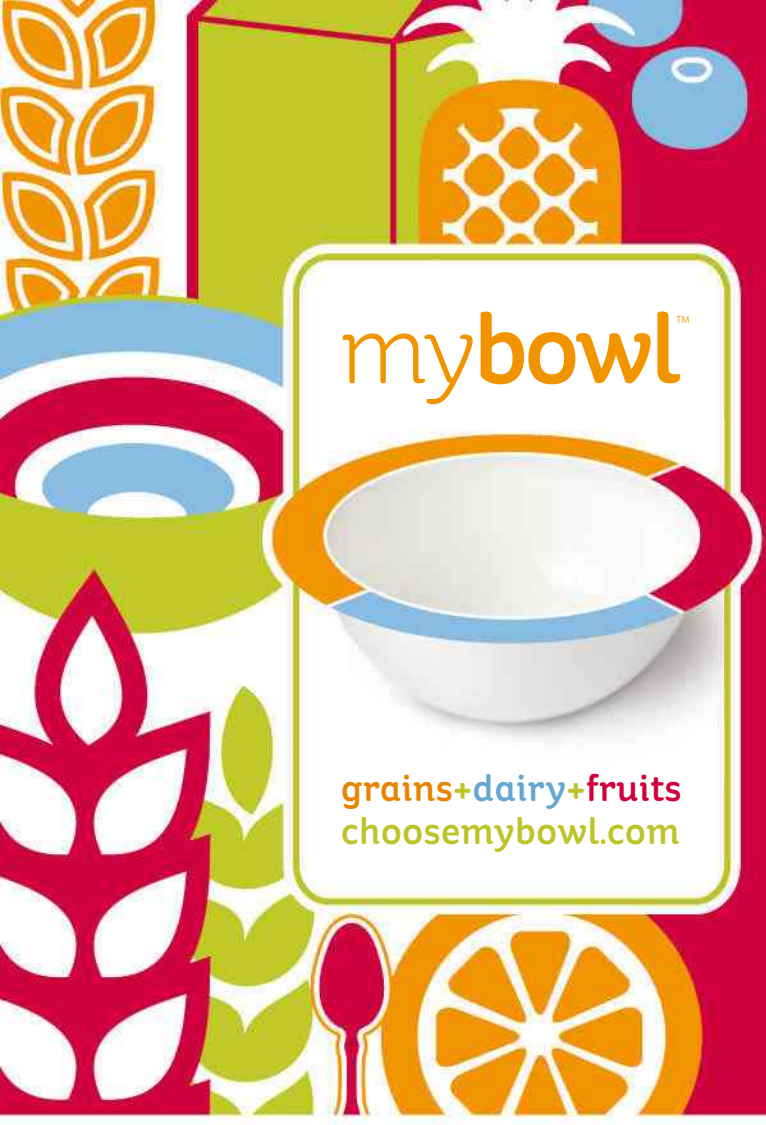
**ATLANTA**

### Ticonderoga Club

The Spiedie: *$8.50*

Two high-end food courts—Ponce City Market and Krog Street Market—have given Atlanta a wealth of affordable options. Inside Krog Street Market, Ticonderoga Club (a new venture from the alums of Holeman and Finch Public House and the former Paper Plane) has ignited an obses-

CLOCKWISE FROM TOP LEFT: SCOTT SUCHMAN (2); ARSHIA KHAN




**Question:**

# Why is Cereal a Great Breakfast Choice for Kids?

**Answer:**

Most kids don't get enough whole grains, fiber, vitamin D, potassium, and calcium in their diet but a cereal, fruit and milk breakfast can help[1]!

It's Easy!

- Look for cereals with whole grains and fiber.
- Choose low or nonfat milk or creamy yogurt.
- Add color and more nutrients with scrumptious fruit.

## How Big is your Bowl?

Choose smaller bowls and plates for your meals to control portions.



## A Better Start to Their Day

3 in 4 public school teachers say kids come to school hungry[2]. A good breakfast can start at home or at school to help kids stay focused.



Brought To You By

Kellogg's

www.kelloggs.com

1 Nutrition information from USDA National Nutrient Database for Standard Reference.
2 No Kid Hungry- Share Our Strength 2015 Hunger in Our Schools report.




sion with The Spiedie. This New York-style sandwich features grilled marinated chicken topped with shredded lettuce and a healthy dousing of Italian vinaigrette. *ticonderogaclub.com*

SAVANNAH

### The Grey

Lunch in The Yard: ***$7***

Skip the long wait for a dinner table and opt for the communal lunches that happen every Saturday (April to November, weather permitting) on the restaurant's patio, The Yard. Mashama Bailey, one of the South's fastest-rising stars in the food scene, creates a constantly changing menu that has included meatloaf, roasted oysters, and grilled sausage, but the price—$7 a plate—remains the same. *thegreyrestaurant.com*

It takes real fortitude to eat the whole ramen bowl in one sitting at Richmond's Foo Dog.

## Kentucky

LOUISVILLE

### Galaxie

X-Static: ***$8***

Last summer, the team behind RYE, one of Louisville's best high-end restaurants, opened its counterpoint: a laid-back watering hole with drink specials like the Breakfast of Champions (a can of beer and a shot of whiskey). But it's the cheap yet thoughtful bar snacks that expose the kitchen's pedigree. Take the X-Static, a vegetable-driven fritto misto with chunks of avocado, pickled peppers, scallions, and cores of Bibb lettuce battered and fried and then served with a chili-lime aïoli. *galaxiebar.com*

## Louisiana

NEW ORLEANS

### District Hand Pie & Coffee Bar

Kung Pao Chicken Hand Pie: ***$5***

Building on the success of their doughnut shop, the District crew opened this outpost to celebrate the hand pie in both its sweet and savory forms. Though the options in the pie case change frequently (follow @DistrictPies on Twitter for daily specials), the Kung Pao Chicken Hand Pie is a standout with the flavors of a take-out staple enveloped in flaky dough that's topped with cabbage and cilantro. *district coffeebar.com*

## Missouri

ST. LOUIS

### Tai Ke

Shrimp Omelet: ***$8.99***

If it's available, order the shrimp omelet at

SCOTT SUCHMAN

McCormick

# PURE TASTES BETTER






## EASTER FLAVOR TIP

Add vanilla extract to all your favorites, from cupcakes to pancakes, for extra rich flavor.

Our pure vanilla extract brightens Easter sweets without artificial flavors, corn syrup, GMOs or gluten. Just pure flavor.

**WWW.MCCORMICK.COM/EASTER**

this somewhat hidden Taiwanese restaurant. In a tender, almost-scrambled-egg setting, the juicy shrimp are encased like jewels. Follow up with street-food classics such as Sticky Rice Cakes and steamed Pork Belly Buns. *314/801-8894*

## North Carolina

**DURHAM**

### Gocciolina

Spaghetti All'Amatriciana: ***$9***

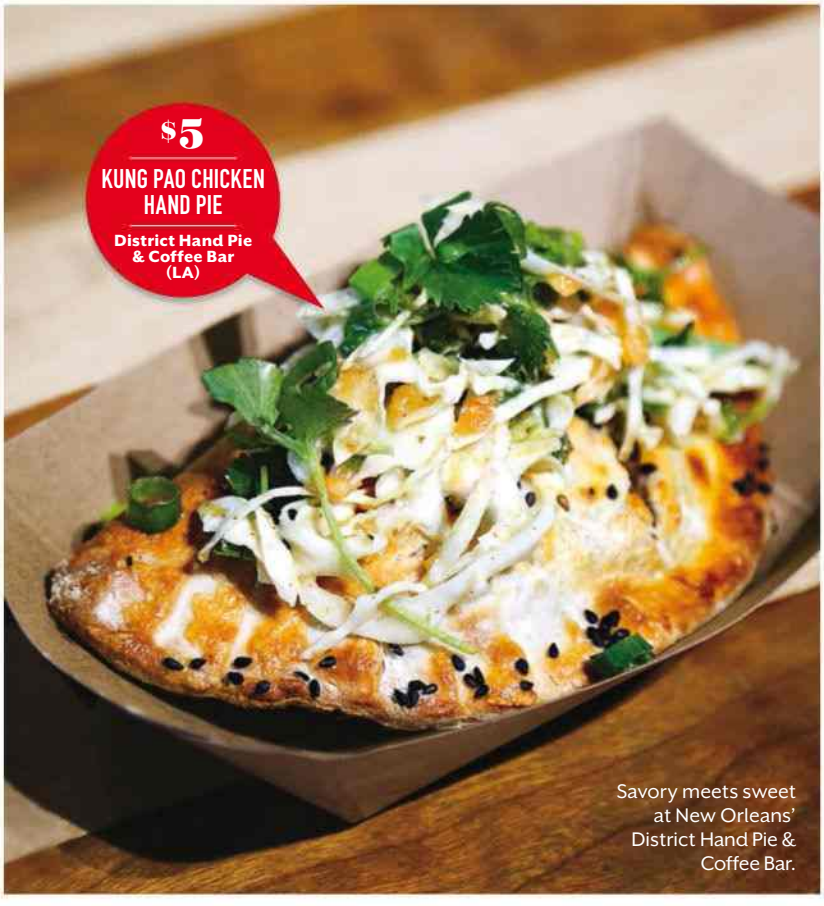
Gocciolina's location, on a nondescript street far away from the foot traffic and nightlife of downtown, makes the expertly cooked pastas that much more surprising. Order the Spaghetti All'Amatriciana, which is faithful to its roots, the noodles cloaked in slow-cooked tomato sauce with a spine of cured pork jowl. *gocciolina.com*

**WINTERVILLE**

### Sam Jones BBQ

Loaded Baked Potato with Pork Barbecue: ***$7.50***

At the new barbecue outpost from Sam Jones, dig into a tray of pork with slaw and cornbread. Or order it piled high on top of a baked potato. Either way, it's smoked over oak and chopped to feathery perfection. *samjonesbarbecue.com*




Savory meets sweet at New Orleans' District Hand Pie & Coffee Bar.

## Oklahoma

**OKLAHOMA CITY**

### Fassler Hall

Duck Fries: ***$7.50***

Fassler Hall's duck fat-fried french fries are doused in beef chili and smothered in gooey melted cheese. Wash them down with one of the many German-style beers on tap at this Midtown biergarten. Don't miss other favorites like the house-made Habañero Chicken sausages or the deep-fried Falafael Dog. *fasslerhall.com*

## South Carolina

**CHARLESTON**

### Chick's Fry House

Fried Chicken Sandwich (with One Side): ***$8***

Chef Robert Stehling is reinventing the chicken sandwich with locally sourced chicken seasoned to its core and a crunchy golden exterior. It comes loaded with a house-made, Texas Pete-spiked mayo, shredded lettuce, and dill pickles—all nestled in a Martin's Potato Roll. *chicksfryhouse.com*

**CHARLESTON**

### Spero

Lamb Barbacao Sandwich: ***$9***

Spero is taking a rogue approach to the restaurant business, hustling to turn out surprising dishes—almost all $10 or less. That includes the showstopping Lamb Barbacao Sandwich, which is topped with queso fresco, lemon-pickled jalapeños, and a vinegar-based sauce. *sperocharleston.com*



The legendary burger at Dino's in Nashville

## Tennessee

**MEMPHIS**

### Porcellino's Craft Butcher

The Hambone: ***$9***

At Porcellino's, a combination butcher shop/cafe from chefs Andy Ticer and Michael Hudman, The Hambone gives the house-made tasso a Reuben-style treatment, casing it with sauerkraut, Swiss cheese, and comeback sauce—the Southern answer to Russian dressing. *porcellinos craftbutcher.com*

**NASHVILLE**

### Dino's

Burger + Fries, and a Miller High Life 7 oz. Pony: ***$10***

Dino's, an old dive recently rehabilitated by restaurateur Miranda Whitcomb Pontes, represents the best possible outcome, as its new owners have kept its charms, including the famed burger, which you can enjoy with fries and a pony of Miller High Life for a ten-spot. *dinosnashville.com*

CLOCKWISE FROM TOP: RANDY SCHMIDT; COURTESY ANDREA BEHRENDS/DINO'S; ANDREW THOMAS LEE

Advertisement



## Very Berry

8 Tbsp Almased
12 oz bottled or filtered water
½ cup strawberries
½ cup plain fat-free yogurt
¼ cup blueberries
Crushed ice

## Vanilla Dream



8 Tbsp Almased
10 oz unsweetened almond milk
1 tsp vanilla extract
Pinch of cinnamon

## Caramel Latte



8 Tbsp Almased
6 oz unsweetened almond milk
4 oz cold coffee
1 tsp caramel extract

## Banana Split



8 Tbsp Almased
10 oz unsweetened almond milk
1 tsp unsweetened cocoa powder
1 tsp banana extract

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These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure or prevent any disease. As always, consult your doctor or health care team before beginning any weight loss program or reducing your dosage of current medications.







**ABOVE:** Hot Joy, a mash-up of Asian and Texan cuisines.
**RIGHT:** The humble chicken sandwich gets an upgrade at Charleston's Chick's Fry House with locally sourced meat.

## Texas

**SAN ANTONIO**

### Hot Joy

Tater Tot Chaat: *$3.99* (happy hour)

The food at Hot Joy is unapologetically over the top, and chef Quealy Watson assumes every diner is willing to embrace the clash between Asian and Texan culinary cultures with each meal. A daily happy hour from 5 to 7 p.m. offers $3.99 treats like the Tater Tot Chaat, a riff on the street-food style, Indian-spiced potatoes. *hotjoysa.com*

## Virginia

**NORFOLK**

### Handsome Biscuit

Dill Na Na: *$4.75*

Each sandwich at David Hausmann's shop is cushioned by a sweet potato biscuit. The Dill Na Na, which is stuffed with arugula, dill mayonnaise, and a potato-and-onion frittata, lets the subtle sweetness of the biscuit shine through. *handsomebiscuit.com*

**RICHMOND**

### Foo Dog

Malaysian Style Ramen: *$9*

Pulled from the chef's Malaysian roots, the ramen broth in this bowl is enriched with coconut and miso and scented with curry. Galangal root and bean sprouts bob amid the noodles. It takes real fortitude to eat the whole bowl in one sitting, making the price tag even more alluring. *foodogrva.com*



Ticonderoga Club has Atlanta craving The Spiedie sub.

## Washington, D.C.

**DUPONT CIRCLE & FOGGY BOTTOM**

### Beefsteak

Frida Kale: *$8.49*

At Beefsteak, José Andrés gives veggies the quick-service treatment in salad and sandwich form, peddling fresh local produce to a hungry lunch crowd. While the Frida Kale lets the veggies shine, it also has enough protein-rich heft to make it a satisfying dish—thanks to a mixture of rice, kale, tomatoes, scallions, corn nuts, and pumpkin seeds. *beefsteakveggies.com*

## West Virginia

**MORGANTOWN**

### Collo Rosso

Slice of the Cash: *$2.50*

College students and pizza fans alike have much to be excited about with the recent opening of this shop; it's devoted to Roman-style, square-cut pizza, and each one on the menu is named for a country music legend. Tandy Wilson, chef/owner of City House in Nashville, designed his pies with inspired toppings, such as those found on the Cash: salami, mushrooms, red onion, Parmesan, and cheesy mayo. *collorosso.com*

CLOCKWISE FROM TOP LEFT: COURTESY DAVID RANGEL/HOT JOY; CHRISTOPHER SHANE; MIA YAKEL

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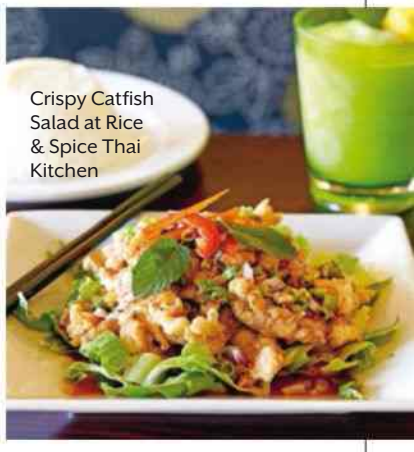

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Double cheeseburger at Handy Andy Grocery & Market

# Oxford, Mississippi, in 10 Bites

*Our intrepid restaurant columnist heads to this college town and digs into everything from a gussied-up grilled cheese to the best chicken on a stick you'll ever have in a gas station*



Crispy Catfish Salad at Rice & Spice Thai Kitchen

## ❶ HANDY ANDY GROCERY & MARKET

**DOUBLE CHEESEBURGER**

This little market captures Oxford's small-town vibe. Go for the double cheeseburger: two quarter-pound patties cooked to order on a flattop. They're juicy on the inside with a crisp char around the edges—the perfect foil for gooey melted American cheese. $4.18; *662/234-4621*

## ❷ RICE & SPICE THAI KITCHEN

**CRISPY CATFISH SALAD**

Sam Thamutok, a Bangkok native, channels The Delta in this rendition of *laab pla,* a salad of chopped fresh greens and crispy fried catfish, tossed in a mix of chili paste, lemon, roasted ground rice, and Thai basil. $10.95; *662/801-9338*

## ❸ SNACKBAR

**SPRING VEGETABLE SALAD**

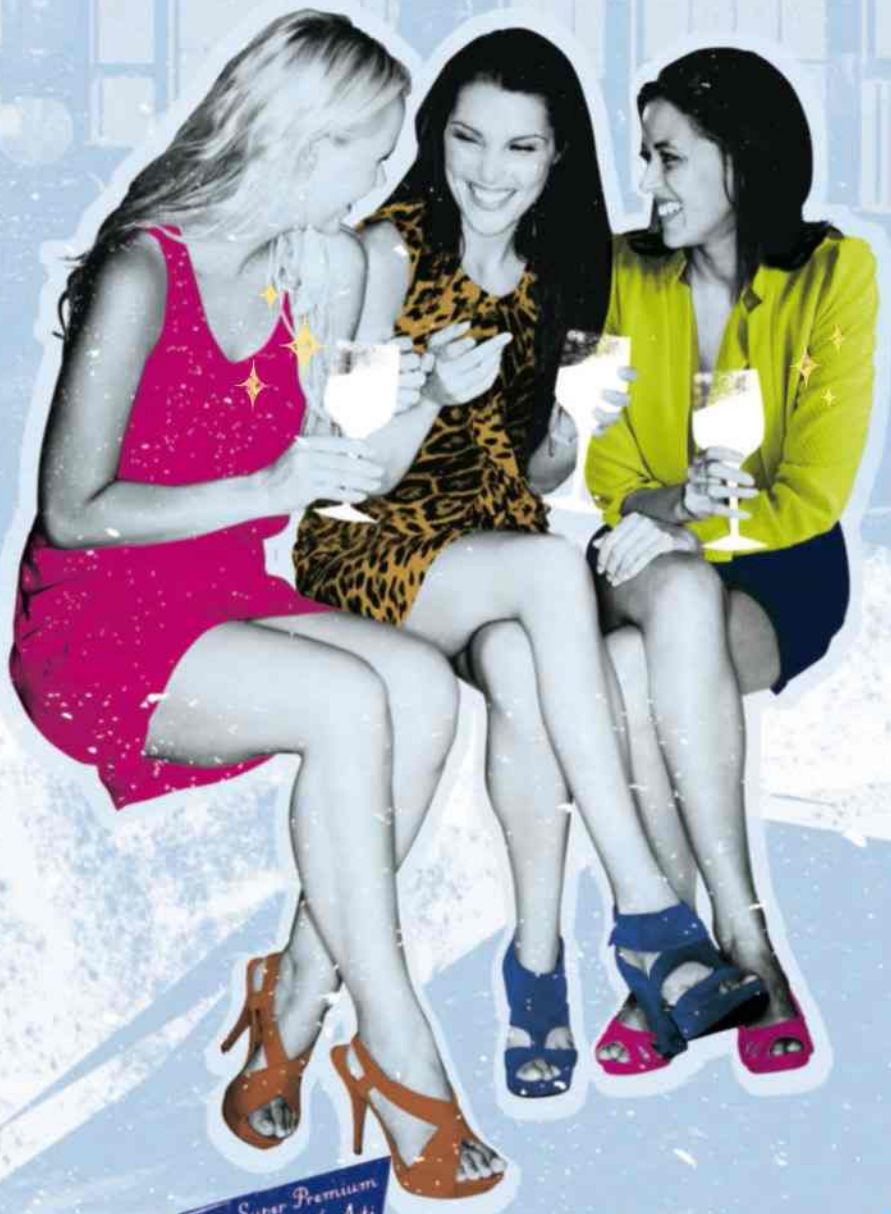
With vegetables from local Woodson Ridge Farms, chef Vishwesh Bhatt gives a toss of sweet-potato-pickling liquid and EVOO to house-made yogurt, watermelon radish,



*by JENNIFER V. COLE ~ photographs by ALISON MIKSCH*

He came over with
flowers and a bottle of red.

Sooo, we clearly
have some things
to work through.





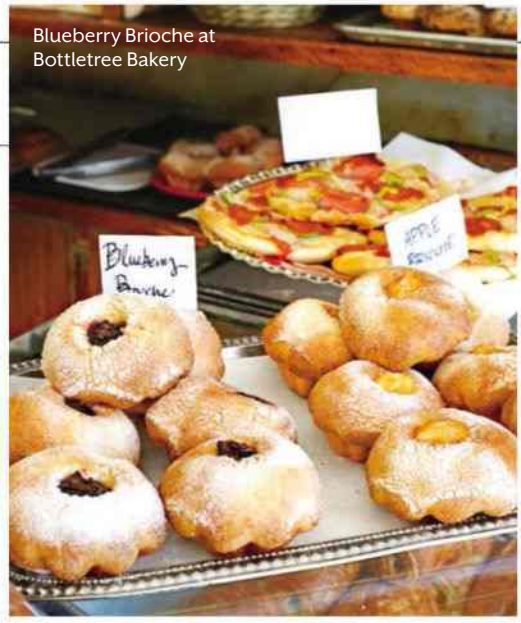

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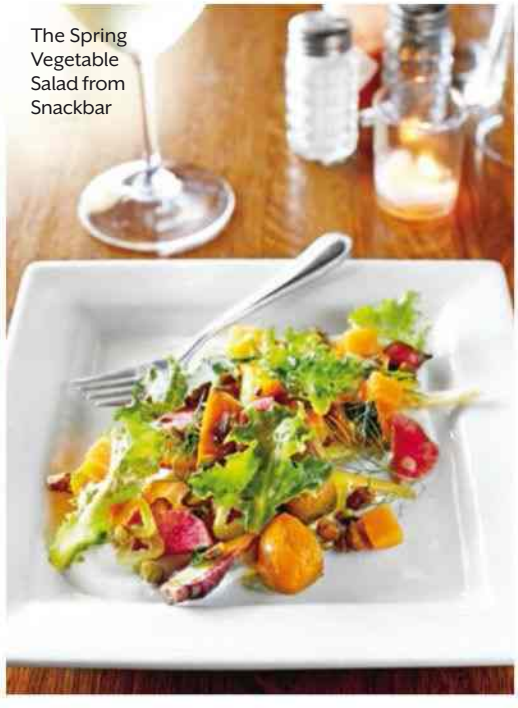
Source: IRI Worldwide Wine DB, TTL US Multi-Outlet, 52 Weeks Ending 11/15/2015;
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Smoked Chicken Biscuit with Ivory Sauce at My Guys Biscuits & Bar-B-Que


Blueberry Brioche at Bottletree Bakery


Chicken on a stick from 4 Corners Chevron


The Spring Vegetable Salad from Snackbar

coal-roasted beets, carrots, pickled sweet potatoes, fennel stalk, toasted pistachios, and mixed spring lettuces. $10; *snackbaroxford.com*

### 4 RAVINE
**SMOKED RABBIT AND AREPAS**

About 15 minutes outside town, this cottage-style restaurant serves its rabbit cold-smoked over applewood, braised in chicken stock, and situated atop a crispy corn arepa with grain mustard crema. $9; *oxfordravine.com*

### 5 MY GUYS BISCUITS & BAR-B-QUE
**SMOKED CHICKEN BISCUIT**

Ms. Earline Hall has been making buttermilk biscuits for 22 years, and My Guys was smart enough to snatch her up when it first opened under its original name, Embers, in 2013. Tuck in the smoked chicken with egg and ivory barbecue sauce for one fine breakfast. $2.99; *662/238-3565*

### 6 CITY GROCERY
**SHRIMP AND GRITS**

The menu changes often at chef John Currence's flagship, but you can't miss the shrimp, bathed in white wine, garlic, scallions, and lemon, sitting on coarsely ground Original GritGirl cheese grits, topped with mushrooms and bacon. $27; *citygroceryonline.com*

### 7 OXFORD CANTEEN
**BEEF BRISKET GRILLED CHEESE WITH SRIRACHA MAYO**

Duck down the alley by The Lyric Oxford theater to order through a walk-up window. Chef Corbin Evans braises brisket in sweet onions, celery, tomatoes, and peppers, then piles Texas-size slices with white Cheddar on sourdough. $10; *oxfordcanteen.com*

### 8 4 CORNERS CHEVRON
**CHICKEN ON A STICK**

No one does fried better than a Mississippi gas station. For over 30 years, the late-night Oxford crowd has headed to the 4 Corners Chevron for chunks of all-white meat dredged in seasoned flour, fried, and threaded kebab-style onto a wooden stick. Brides even serve this icon at their wedding receptions. $3.99; *662/234-0275*

### 9 BOTTLETREE BAKERY
**BLUEBERRY BRIOCHE**

At this diner-style bakeshop, beeline to the pillowy brioche, a sweet yeast dough dusted in sugar and stuffed with cream and blueberry filling. $3.85; *662/236-5000*

### 10 THE SECOND LINE
**ANDOUILLE + CRAWFISH + PIMENTO CHEESE FRIES**

In this dish by Ole Miss alum chef Kelly English, andouille gravy, gumbo-style crawfish, and melted pimiento cheese cascade over hand-cut fries. Beware: It beckons like The Grove to a bottle of bourbon. $12; *chefkellyenglish.com*




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# THE NEW




BY
ZOË GOWEN

PHOTOGRAPHS BY
LAUREY W. GLENN

STYLING BY
ELLY POSTON

*THIS SEASON, SPRING YOUR HOME FORWARD WITH PALETTES THAT MAKE YOU HAPPY. IT SOUNDS EASY, BUT COMMITTING TO A BRIGHT HUE CAN BE SCARY. TAKE IT AT YOUR OWN PACE AND*

# SOUTHERN




*COMFORT LEVEL: DRENCH YOUR ENTIRE LIVING ROOM IN YELLOW, OR PAINT JUST THE TRIM. HERE ARE FOUR FRESH SUGGESTIONS FOR WHEN YOU'RE READY TO STEP OUT OF NEUTRAL*

# THE NEW PINK

# PETTICOAT

## DESIGNER ANNA MATTHEWS GIVES OUR FAVORITE CHILDHOOD COLOR A SOPHISTICATED TWIST

*FABRICS TO COORDINATE*

**1.** Kravet Smart (32946.3), to the trade; *kravet.com*
**2.** Coeur Bullion in Dove (T8012106.118), to the trade; *brunschwig.com*
**3.** Lanka in Oyster (JRL 64-53), to the trade; *johnrobshaw.com*




**THE NEW TAKE** Low-key and polished. In the past, pink has been relegated to baby girl nurseries or glamorous boudoirs, but this mellow shade works anywhere because the taupe undertones neutralize pink's sweetness.

**THE RIGHT ACCENTS** Mixed with masculine colors like gray and brown, pink shows its modern side. Top it off with splashes of green, from electric to leafy hues. Be warned, though, if you omit the grays and browns, you risk running into an overly preppy palette. However, when combined with only Champagnes and camels, the look is ultra refined.

**THE FINISHING EFFECT** From eggshell to high gloss, this shade needs a bit of sheen. A high-gloss finish boosts the formality of it, while a duller gloss, such as eggshell, maintains its elegance. If you go too matte, the color could look flat—or worse, like it's intended for a child's room.

**THE DESIGNER TOUCH** "A highly specific pink, like raspberry, is best for a small space, such as a powder room. In a bigger area, it can easily overwhelm guests," explains Matthews. "This light pink living room is very unexpected, but it is also a soft and easy color. Even the husband of the house says this is his favorite room."

*COLOR COMBOS WITH*
**PETTICOAT**

*Play It Up*



petticoat + charcoal + electric green

*Tone It Down*



petticoat + Champagne + camel

*COPY THIS COLOR!*

**Pink Ground (202);**
*us.farrow-ball.com*





*COPY THIS COLOR!*

**Mill Springs Blue (HC-137);**
*benjaminmoore.com*

# THE NEW BLUE

# CALYPSO

## AN OCEAN-INSPIRED HUE SOOTHES IN THIS BEDROOM DESIGNED BY MEG BRAFF

**THE NEW TAKE** Add a hint of green. Blue is a go-to color for decorators, and this particular blue's tinge of deep green makes a familiar shade feel fresh and unexpected. In this bedroom, Braff focused on keeping the color consistently strong throughout and the decorating simple.

**THE RIGHT ACCENTS** With a palette this steady, funky patterns like ikats and painterly chevrons settle comfortably into the decor rather than compete with it. Leopard-print stools at the foot of the bed act like two little exclamation points of contrast in the room.

**THE FINISHING EFFECT** Lacquered or high-gloss finishes work for libraries or dining rooms. In more casual spaces like bedrooms and family rooms, stick with an eggshell finish and a lighthearted fabric like a chintz or check print.

**THE DESIGNER TOUCH** "This color works with a host of hues from white to black and looks great with creams, reds, and oranges, but never use it with cornflower blue or gray. And don't go too light with the blue you choose or it will look too much like baby blue," says Braff.

*FABRICS TO COORDINATE*

**1.** Chevron Bar Silk Warp Print in Wave (BR-79785.213), to the trade; *brunschwig.com*
**2.** Linc in Jade and Platinum (46-2), to the trade; *fretfabrics.com*
**3.** Corbet in Brown (26423-006), to the trade; *scalamandre.com*




*COLOR COMBOS WITH*
**CALYPSO**

*Play It Up*
calypso + red + orange

*Tone It Down*
calypso + white + gold

# THE NEW YELLOW

# LEMONADE

## DESIGNER MARY DOUGLAS DRYSDALE DELIGHTS WITH HER SUNNY TAKE ON TRUE YELLOW




*FABRICS TO COORDINATE*

**1.** Bezelled in Ivory (33077.1), to the trade; *kravet.com*
**2.** Chatham Quince (V3144/07), to the trade; *romo.com*
**3.** Lewis Quince (V3146/07), to the trade; *romo.com*

**THE NEW TAKE** Pure and light, this crisp shade is devoid of any brown or golden undertones. To balance the color's intensity, be mindful of where and how much you use it. Lemonade works best in small bursts like on the walls in a room with lots of moldings, on an accent wall, or for just the trim.

**THE RIGHT ACCENTS** Work in other shades of yellow on furniture and upholstery to complement the key color. Then limit everything else to creamy whites and grays to add warmth. If you dare, mix in bits of navy or black too.

**THE FINISHING EFFECT** Flat or medium gloss. Keep the location of your room in mind. If you use a glossy finish in a sunny room, the glare could be blinding. Here, Drysdale added dimension to her walls by applying a white glaze over the satin-finish yellow. The yellow is vibrant enough that the glaze won't compromise the color.

**THE DESIGNER TOUCH** "Yellow is a very powerful color. It makes big spaces inviting and small spaces comfortable, but it does take skill to use it effectively. The stronger the color, the less one needs to use," says Drysdale.

*COLOR COMBOS WITH*
**LEMONADE**

*Play It Up*



lemonade + cream + black

*Tone It Down*



lemonade + white + gray



*COPY THIS COLOR!*

For a similar look, try **Icy Lemonade (SW 1667);** *sherwin-williams.com.*



*COPY THIS COLOR!*

For a similar look, try
**Mint Condition (SW 6743);**
*sherwin-williams.com*

JESSICA KLEWICKI GLYNN; STYLING: LIZ STRONG

# THE NEW GREEN

# PISTACHIO

***WE DIDN'T THINK WE COULD LOVE A DINING ROOM WITH WALLS THIS FROTHY, THEN WE SAW THIS SPACE BY CELERIE KEMBLE AND LINDSEY HEROD***

**THE NEW TAKE** The blue undertones of this whispery green make it such a refreshing color. Painting the walls, trim, and doors all in this glossy hue amplifies the airy effect. While traditional white trim would have suppressed the pistachio shade too much, the white ceiling keeps all the green from becoming overwhelming.

**THE RIGHT ACCENTS** It is important not to stifle the lightness of this shade. Work in small doses of deep greens and teals, such as on curtains and chairs, for light contrast. To really accentuate the pistachio, mix in highly contrasting colors like navy, fuchsia, teal, and chocolate brown.

**THE FINISHING EFFECT** Make it shine. Because this is such a sweet color, it works best in a semigloss or high-gloss finish. But it's not limited to dining rooms. Try it on kitchen cabinets with white countertops and polished nickel fixtures for an updated take on the classic all-white look.

**THE DESIGNER TOUCH** "Watch out for any greens with gray or brown undertones; they get dreary and sad quickly," says Herod. "And don't pair pistachio with other pastels, which would make it too saccharine, or reds either, which would look too Christmassy."

*FABRICS TO COORDINATE*

**1.** Bagan in Peacock (62653), to the trade; *fschumacher.com*
**2.** Luxe Calf in Waterfalls (LU53), to the trade; *edelmanleather.com*




*COLOR COMBOS WITH*
**PISTACHIO**

*Play It Up*

pistachio + eggplant + dark teal

*Tone It Down*

pistachio + white + deep brown

# TAKE THE COLOR OUTSIDE TOO!

***YOU DON'T NEED TO PAINT THE WHOLE HOUSE TO CREATE AN IMPACT. HERE ARE FOUR SIMPLE WAYS TO MAKE ANY PALETTE POP***



**FOCUS ON THE FRONT DOOR** From colonial times through the Depression, people who couldn't afford to paint their homes in assorted colors often chose the same white or cream for the siding, trim, and shutters and picked one bold hue for the front door. Today, that pairing or a variation (say, a tone-on-tone neutral backdrop) appears tailored and fresh. The vibrant focal point also has a jewel-like effect, "making even a cookie-cutter house feel precious," says San Antonio architect Michael G. Imber. Statement-making shades to try include navy, robin's egg, or Prussian blue; lipstick red; magnolia-leaf green; daffodil; terra-cotta; and coral. For extra oomph, go for a gloss finish.

**BRIGHTEN SHUTTERS** Window coverings allow you to create a pleasing color symmetry. To pick a foolproof shade, survey your surroundings. Gray-green or blue-green coordinates with grass and gardens, while earthy red pairs well with brick elements, such as walkways and porches. In a coastal community, Caribbean blue can be stunning. Paint the front door a few shades darker than the shutters, or keep it neutral. "If you give everything the same weight, the eye doesn't know where to focus," says New Orleans interior designer and colorist Louis J. Aubert.

**DELINEATE WINDOWS** In the 19th century, many Southern homes had colorful window sashes or trim, a tradition that's still visible on buildings such as the stately stucco landmarks around the Cistern at the College of Charleston, which feature vivid turquoise shutters and moldings. Charleston, South Carolina, architect Mark Maresca paired aqua sashes with greenish bronze shutters and sand-colored siding on his own home. Other historic shades for windows include Indian red, olive green, and sky blue. Match colored sashes with bright white trim (and vice versa) to make the pigment stand out.

**PERK UP THE PORCH** A classic color for porch ceilings is pale blue, a shade said to ward off evil spirits (who mistake it for water, which they can't cross) and wasps (who confuse it with the sky, where they can't build a nest). To porch sitters, of course, those claims are part of the appeal. For a twist on the traditional look, experiment with a sapphire, teal, or mint green ceiling. Or choose a hue that soothes and surprises: Coral and golden yellow give the warm glow of a sunset, while deep green can make you feel like you're in the shade of a giant oak tree. *—by Sarah Stebbins*

PROP STYLING: LEAH PIPES MELTZER/FIFTY-TWO 45

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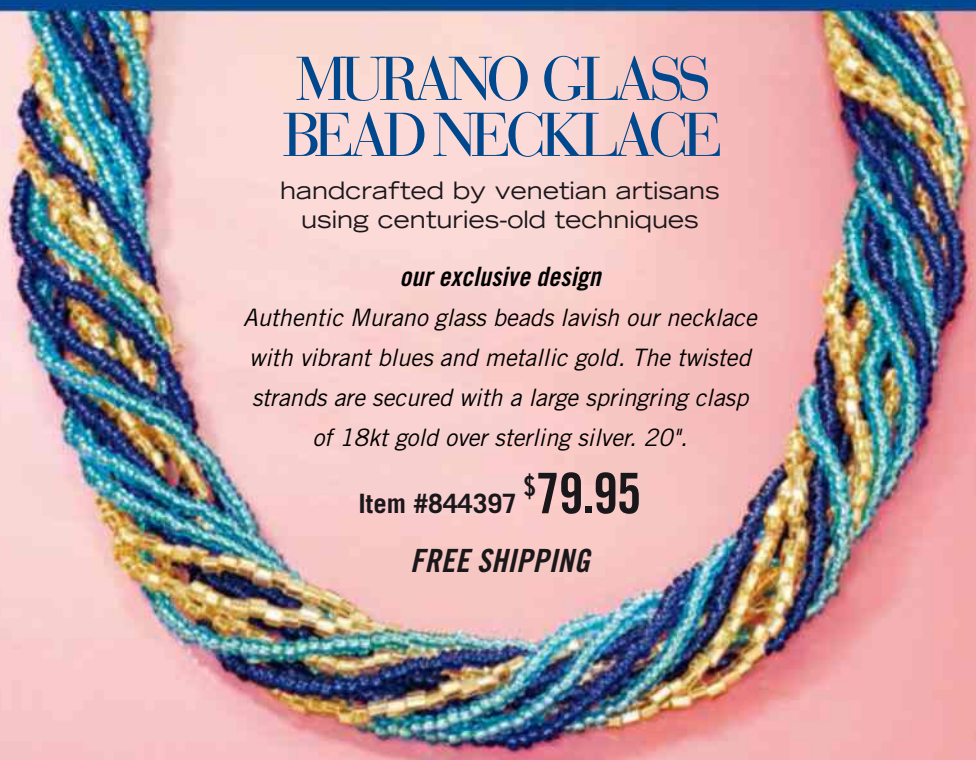
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A TV hides behind built-in cabinet doors.

*BOLD MOVE*

## FORGOING CHAIRS

The oversize, custom Hickory Chair sectionals in the family room are swathed in a durable linen and allow "everyone to sit without touching each other, which is super important with kids!" says homeowner Jenny Lucas with a laugh. "Bench-style seat cushions look cleaner and don't shift around like multiple seat cushions do."




To soften the existing woven Roman shades, Charlotte added floor-to-ceiling white linen draperies.

*12 bold decorating moves loosen up this stately Georgian home in Richmond, Virginia*

# Breaking Tradition

BY BLAKE MILLER • PHOTOGRAPHS BY LAUREY W. GLENN • STYLING BY ELLY POSTON

## "I LOVE HISTORY AND TRADITIONAL THINGS JUST AS MUCH AS I

love unexpected and modern things," says Jenny Lucas. This explains the home she shares with her husband, Brian. From the outside, it's a regal 1941 redbrick home in Richmond's Windsor Farms neighborhood, but inside, unexpected touches—chartreuse lacquered walls, maximalist brass tables, and contemporary art—rule. "The house and the neighborhood remind me of my childhood home, but we wanted to be more adventurous with the decorating choices," explains Jenny. The starting point for her was an antique settee she'd bought for her living room. "As with the house, I loved it, but I knew it had to be updated." So she and Brian turned to their sister-in-law, designer Charlotte Lucas, whose knack for energizing old pieces with new twists they had long admired. First, Charlotte convinced them to re-cover the antique settee in a wild graffiti-style fabric. "Charlotte said, 'Trust me,' and I'm so glad that I did," says Jenny, "because the look is dynamite!"



The red chandelier was originally Charlotte's. She had no place for it and passed it along to Brian and Jenny.

*BOLD MOVE*

### UPHOLSTERING WITH VINYL

To combat the inevitable food and paint spills, Charlotte selected a linen-and-rayon fabric coated with polyurethane (Brentano's Hard Candy), a choice that restaurants frequently use, on the banquette and chair cushions so the family could eat without fear of ruining their upholstery. An oval Saarinen pedestal table, rather than a round style, also loosens up the seating area.



The barstools are slip-covered in a blurred stripe from JF Fabrics, inspired by gray veining in the marble counter and backsplash.



*BOLD MOVE*

## GLAMORIZING WITH BRASS & ACRYLIC

The family room, breakfast nook, and kitchen blend into one large, open space. With lots of strong colors in the nook and family room, they wanted the kitchen to give the eye a break. The answer: a sleek, all-white space spiced up with brass accents and vintage pieces, like these clear acrylic counter stools.




The sketch to the left of the settee is of Jenny and her grandmother. Jenny's mom, Claire Howard, is the artist.

*BOLD MOVE*

## UPPING DESIGN VERVE WITH CURVES

"With so many traditional elements, the living room needed a really modern lift," says Charlotte. She set her eyes on Jenny's heirloom settee, swathing it in a wild fabric (L'Africain; *jedjohnson.com*) that takes the piece from so-so to fantastic. To counter the graphic settee, Charlotte used neutral fabrics on the pieces with funkier lines, like the curved vintage Dunbar sofa and the rounded swivel chairs.



This daring move set the design agenda for the entire home: Make traditional more lively and livable. While classic 1941 design elements remain hardwired throughout the home with archways, thick moldings, dark hardwood flooring, and a sprinkling of family antiques, the decor is powered by high-energy jolts of color, pattern, funky lighting, and vintage pieces. Keeping in mind that Jenny and Brian have three kids under age 10, Charlotte also made it a family home that's hospitable to Lego blocks and crayons. She planned for a spacious kitchen island, vinyl dining upholstery, comfortable sofas, and plenty of daybeds to accommodate the Lucases in a way that doesn't scream "family of five." See how Charlotte and Jenny boldly redefine classic cool.



*BOLD MOVE*

## MIXING IN BITS OF GLITZ

In lieu of the crystal chandeliers dangling in many Richmond foyers, Charlotte hung two spiky glass pendants (only one is shown) in the front hall. They're by one of Jenny's favorite artists, Helen Gifford. A wavy gilt mirror and matching console continue the hip entry, but the taupe grass cloth wallcovering and antelope-patterned runner keep it familiarly gracious.




*BOLD MOVE*

## PAINTING WALLS CHARTREUSE

Inspired by a French living room the sisters-in-law spotted in a magazine, Charlotte lacquered the dining room in an olive-mustard hue to complement the splatter-paint-style, navy-and-white draperies. The traffic-stopping color is a surprising counterpoint to the dark wood furniture.



The blues and grays in the painting by Kiki Slaughter inspired the bedroom's color scheme.

*BOLD MOVE*

## USING ONE CORNICE FOR TWO WINDOWS

In the master bedroom, an oversize cornice and curtains hang over a pair of windows, creating a perfect spot for a calming seating area.



THE ELEGANT

# EASTER POTLUCK

*Want to plan an everyone-pitches-in-meal that still looks stunning? Here's how*

*by*
PATRICIA YORK
*photography by*
HECTOR SANCHEZ

PROP STYLING: HEATHER CHADDUCK HILLEGAS; FOOD STYLING: TONI BROGAN; PHOTOGRAPHED IN HOME OF ELIZABETH AND TOM MILES, BIRMINGHAM, AL; PLATES BY TORY BURCH




**ASPARAGUS, SPRING ONION, AND FETA QUICHE**

*Recipe, page 103*

It's a scene that has been played out across the South for generations: a crowd of close friends and family gather together for a celebration that is centered around cooking and sharing signature dishes, from classic deviled eggs and cheesy casseroles to jiggly congealed salads and mile-high layer cakes. Known as a potluck, this type of impromptu, "no-rhyme-or-reason" get-together was historically a casual event—not a well-planned menu.

Today's hostess organizes a potluck with more attention to detail and less of that "just surprise us with something special" attitude. But despite the differences, the purpose behind these parties still rings true: gathering around the holiday table to enjoy delicious fare with people we love. On the following pages, find our secrets for stress-free hosting, tips for being a good guest, and our favorite recipes for this Easter's feast.




**GREEN BEAN POTATO SALAD**
*Recipe, page 102*




## HOW TO BE A GREAT HOSTESS

With most of the food-making duties off your shoulders, focus on the details that will bring this insta-feast together.

### CHOOSE A THEME.

Let guests know if you're planning a traditional holiday buffet or a casual Tex-Mex fiesta. No one wants to set their disposable aluminum pan of baked beans next to a trifle served in Grandmother's finest china.

### KNOW YOUR NUMBERS.

Decide how many appetizers, sides, and desserts you will need based on the number of people attending. Obviously, if you have 20 guests and two are making desserts, they should each prepare something that serves at least 10 people. However, before dessert, most guests usually won't eat a full portion of a dish when other options are on the table.

### ASK GUESTS TO SIGN UP.

To avoid ending up with too much of one thing, make a list—two green vegetables, three starches, one chocolate desssert—and ask guests to take one. Communicate this however you feel comfortable: Make phone calls, email a sign-up sheet, or use an online service. (We recommend *signupgenius.com/potluck*.)

### MAKE SPECIAL REQUESTS.

If your crowd will be looking forward to Aunt Susan's famous squash casserole, then ask her to bring it to the party.

### LABEL DISHES.

Personalize your table by letting guests know what they're digging into and who made it.

### PREP YOUR SERVEWARE.

There's a good chance someone will forget to bring a serving utensil for their dish, so be prepared with the essentials like salad tongs, pie servers, and slotted spoons.

### PLAN FOR LEFTOVERS.

Should guests divide up any food that remains? Are to-go plates approved? Leave it up to the person who made the dish. Stock up on extra paper plates, aluminum foil, and plastic wrap so you're also prepared for the meal's end.

MIX-IT-YOURSELF

# PUNCH BAR

*While this simple Champagne punch is tasty on its own, the fruity stir-ins add an extra flavorful touch. For a nonalcoholic option, have lemon-lime soda or seltzer water on hand.*

## CHAMPAGNE PUNCH

- 1 (750-milliliter) bottle Champagne or prosecco
- 1 cup dry gin
- 1/3 cup simple syrup
- 1/4 cup fresh lemon juice

Stir ingredients together in a punch bowl or pitcher. Garnish with frozen fruit.

**MAKES** about 2 qt. (serving size: 5 oz.) **ACTIVE** 5 min. **TOTAL** 5 min.

## MINT-LIME-CHAMPAGNE PUNCH

Bring 1 1/2 cups **water** to a simmer in a saucepan over medium. Stir in 2 cups firmly packed torn **mint** leaves and 1/4 cup **sugar.** Cover, remove from heat, and steep 10 to 12 minutes. Cool completely, about 35 minutes, and remove mint leaves. Stir in 4 tablespoons fresh **lime juice.** Stir desired amount into 1 serving of **Champagne Punch.** Garnish with **mint** or **lime wedges.**

**MAKES** 1 1/2 cups. **ACTIVE** 15 min. **TOTAL** 50 min.

## BLUEBERRY-LAVENDER-CHAMPAGNE PUNCH

Stir together 1 cup mashed fresh **blueberries,** 2/3 cup **sugar,** 1 cup **water,** and 1/2 teaspoon **dried lavender** in a saucepan, and bring to a simmer over medium. Simmer, stirring occasionally, 20 minutes. Pour through a fine wire-mesh strainer, discarding solids. Cool completely, about 45 minutes. Stir desired amount into 1 serving of **Champagne Punch.** Garnish with **blueberries** or **lavender sprigs.**

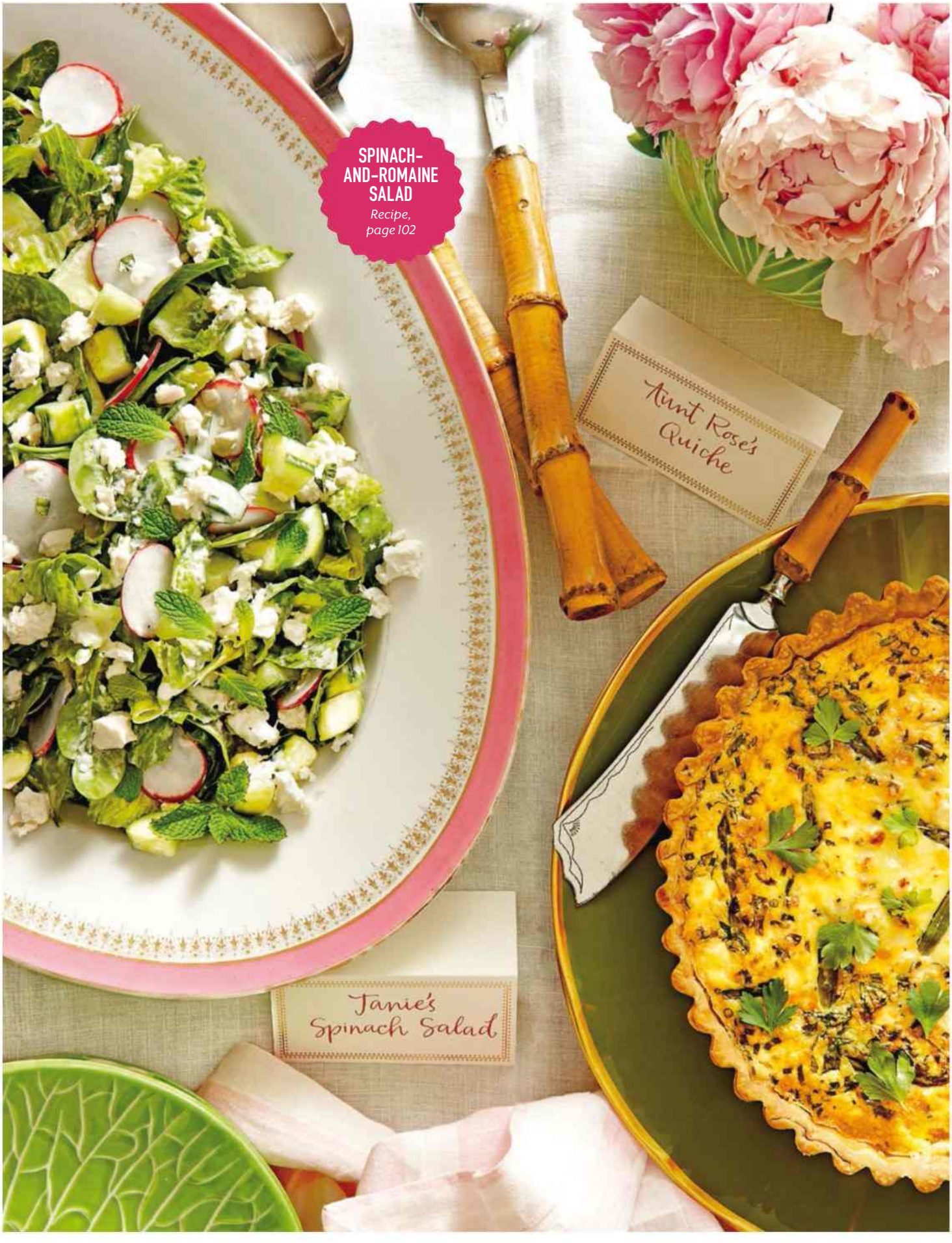
**MAKES** 1 cup. **ACTIVE** 25 min. **TOTAL** 1 hour, 10 min.

## STRAWBERRY-GINGER-CHAMPAGNE PUNCH

Stir together 1 (12-ounce) jar **strawberry jelly,** 1/2 cup **water,** and 1 tablespoon finely grated fresh **ginger** in a saucepan. Bring to a simmer over low, and simmer until mixture is smooth, about 5 minutes. Cool completely, about 30 minutes. Stir desired amount into 1 serving of **Champagne Punch.** Garnish with **strawberries** or slices of fresh **ginger.**

**MAKES** 1 1/3 cups. **ACTIVE** 10 min. **TOTAL** 40 min.




SPINACH-AND-ROMAINE SALAD
Recipe, page 102
Aunt Rose's Quiche
Janie's Spinach Salad


CHOCOLATE TRUFFLE PIE
Recipe, page 102
Dad's Famous Chocolate Pie




## HOW TO BE A GOOD GUEST

What to make? How much to bring? Potlucks can be tricky. Once you've accepted the invitation, use these foolproof tips.

### THINK BEFORE YOU COMMIT.

If you know you're going to be late, don't sign up for an appetizer; instead, bring a dessert or volunteer for cleanup duty.

### BE CONSIDERATE OF THE HOST.

Pick a dish that will keep warm on the ride over or can be served at room temperature. If your recipe requires warming in the oven, make arrangements with the hostess ahead of time.

### ARRIVE ON TIME.

Set the host's mind at ease that all parts will come together.

### FOLLOW THE LEADER.

Choose recipes that can be served on plates. In other words, unless it's a soup-and-sandwich affair or a chili-themed event, avoid bringing a dish that requires serving in bowls.

### COME PREPARED.

Pack the serving utensils you'll need as well as any toppings or dressings for your dish. Never assume the hostess will have Parmesan cheese, croutons, or specific spices or seasonings.

### SIGN UP AND DELIVER.

If you're not a confident cook, you can still contribute in plenty of ways. Consider assembling a savory charcuterie tray or picking up a popular dessert or fresh bread at a local bakery. Or volunteer to bring drinks and ice or the paper goods, such as napkins, plates, cups, and utensils.

### REMEMBER YOU'RE A GUEST.

After the meal, refrain from making a to-go plate from someone else's leftovers unless they offer. And always ask before scooping up that last slice of pie.

## GREEN BEAN POTATO SALAD WITH LEMON-SOY VINAIGRETTE

*(Wade's Potato Salad)*

- 2 (12-oz.) pkg. fresh green beans
- 3/4 tsp. table salt, divided
- 1 lb. petite red potatoes
- 1 large yellow bell pepper, cut into thin strips
- 1/3 cup thinly sliced red onion

Lemon-Soy Vinaigrette

- 3 Tbsp. chopped fresh mint
- 2 Tbsp. toasted sliced almonds
- 1 Tbsp. toasted sesame seeds

**1.** Cook green beans and 1/2 teaspoon salt in boiling water to cover in a large saucepan until tender-crisp, 3 to 4 minutes; drain. Plunge into ice water to stop cooking process; drain and pat dry with paper towels.

**2.** Bring potatoes and cold water to cover to a boil in large saucepan over medium-high; reduce heat to medium-low, and simmer until just tender, about 20 minutes total. Drain and let cool 30 minutes. Slice potatoes into 1/4- to 1/2-inch rounds.

**3.** Gently toss together green beans, potatoes, bell pepper, red onions, and remaining 1/4 teaspoon salt in a large bowl. Add Lemon-Soy Vinaigrette, and gently toss to combine. Transfer mixture to a serving platter, and top with mint, almonds, and sesame seeds. Serve room temperature or chilled.

**SERVES** 8 (serving size: about 3/4 cup) **ACTIVE** 20 min. **TOTAL** 1 hour, 15 min.

### Lemon-Soy Vinaigrette

Whisk together 1/4 cup packed **light brown sugar,** 1/4 cup fresh **lemon juice,** 2 tablespoons **soy sauce,** 2 teaspoons **sesame oil,** and 1/2 teaspoon **red pepper flakes** in a small bowl until combined.

**MAKES** about 1/2 cup (serving size: about 1 Tbsp.)

## CREAMY SPRING PASTA BAKE

*(Julia's Pasta Bake)*

**PASTA**

- 1/2 cup (4 oz.) salted butter
- 1/2 cup (2 oz.) all-purpose flour
- 2 tsp. dry mustard
- 1 tsp. table salt
- 1/2 tsp. black pepper
- 1/4 tsp. cayenne pepper
- 2 cups half-and-half
- 2 cups whole milk
- 1 (16-oz.) block Swiss cheese, shredded
- 2 oz. Parmesan cheese, shredded (about 2/3 cup)
- 1 (16-oz.) pkg. farfalle (bow-tie pasta), prepared according to pkg. directions
- 1 (12-oz.) pkg. cubed boneless ham (about 2 cups)
- 1 1/2 cups frozen baby sweet peas, thawed

**TOPPING**

- 1 cup sea salt-and-pepper croutons
- 2 oz. Parmesan cheese, shredded (about 2/3 cup)
- 1 Tbsp. butter, melted

**1.** Preheat oven to 350°F. Melt butter in a Dutch oven over medium. Gradually whisk in flour until smooth; cook, whisking constantly, 2 minutes. Whisk in dry mustard, salt, black pepper, and cayenne pepper. Gradually whisk in half-and-half and milk; cook, whisking constantly, until thickened, 8 to 10 minutes.

**2.** Whisk in Swiss cheese and 2 oz. Parmesan cheese. Remove from heat. Stir in pasta, ham, and peas. Pour mixture into a lightly greased 13- x 9-inch baking dish.

**3.** Prepare Topping: Process croutons and 2 oz. Parmesan cheese in a food processor until finely ground. Add 1 tablespoon melted butter, and process until combined. Sprinkle over pasta mixture.

**4.** Bake in preheated oven until golden, about 30 minutes. Let stand 10 minutes.

**Note:** We tested with Hormel Cure 81 Premium Cubed Boneless Ham and New York Texas Toast Sea Salt and Pepper Croutons.

**SERVES** 8 (serving size: about 1 1/2 cups) **ACTIVE** 25 min. **TOTAL** 1 hour, 5 min.

## SPINACH-AND-ROMAINE SALAD WITH CUCUMBERS, RADISHES, AND CREAMY MINT DRESSING

*(Janie's Spinach Salad)*

- 1 (5-oz.) pkg. baby spinach
- 2 romaine lettuce hearts, chopped
- 2 cucumbers, cut into 1-inch pieces
- 1 cup thinly sliced radishes
- 1 small shallot, minced
- 2 Tbsp. white wine vinegar
- 2 Tbsp. fresh lemon juice
- 1/4 cup sour cream
- 1 cup half-and-half
- 1/2 cup chopped fresh mint, plus leaves for garnish
- 1/4 tsp. kosher salt
- 1/8 tsp. black pepper
- 1/2 cup crumbled feta cheese

**1.** Toss together spinach, romaine, cucumbers, and radishes in a large bowl.

**2.** Stir together shallot, vinegar, and lemon juice in a medium bowl; let stand 5 minutes. Stir in sour cream, and gradually whisk in half-and-half. Stir in chopped mint, salt, and black pepper.

**3.** Top spinach mixture with feta cheese; garnish with mint leaves, and serve with dressing.

**SERVES** 6 (serving size: about 1/4 cup) **ACTIVE** 20 min. **TOTAL** 25 min.

## CHOCOLATE TRUFFLE PIE WITH AMARETTO CREAM

*(Dad's Famous Chocolate Pie)*

- 1/2 (14.1-oz.) pkg. refrigerated piecrusts
- 1 cup (6 oz.) semisweet chocolate chips
- 1 cup (6 oz.) bittersweet chocolate chips
- 1/2 cup (4 oz.) salted butter, softened
- 3/4 cup packed light brown sugar
- 3 large eggs
- 1 tsp. vanilla extract
- 1/4 tsp. almond extract
- 2 oz. (1/2 cup) all-purpose flour
- 1 cup toasted slivered almonds

Amaretto Cream

**1.** Preheat oven to 350°F. Fit piecrust into a 9-inch pie pan; fold edges under, and crimp. Line piecrust with aluminum foil or parchment paper, and fill to rim with pie weights or dried beans. Place pan on a baking sheet. Bake in preheated oven 10 minutes. Remove weights and foil, and bake until bottom is lightly browned, 10 to 12 more minutes. Cool on baking sheet on a wire rack while preparing filling.

**2.** Microwave semisweet and bittersweet chocolate chips in a small microwave-safe bowl at MEDIUM (50% power) until melted and smooth, 3 to 4 minutes, stirring at 30-second intervals. Cool 15 minutes.

**3.** Beat butter and brown sugar at medium speed with an electric mixer until light and

fluffy. Add eggs, 1 at a time, beating after each addition. Stir in melted chocolate, vanilla extract, and almond extract; stir in flour and toasted almonds. Spread mixture evenly in pastry shell.

**4.** Bake in preheated oven until set, 30 to 35 minutes, covering edges last 10 minutes to prevent over browning, if needed. Cool completely on a wire rack, about 1 hour. Chill 1 hour. Serve with Amaretto Cream. Store leftover pie, covered, in refrigerator.

**SERVES** 8 (serving size: 1 slice) **ACTIVE** 25 min. **TOTAL** 3 hours, including Amaretto Cream

### Amaretto Cream

Beat 1 cup **heavy cream** and 2 teaspoons **almond-flavored liqueur** at medium-high speed with an electric mixer until foamy. Gradually add 1/4 cup **powdered sugar,** beating until soft peaks form. Chill until ready to serve.

**Note:** 1/4 teaspoon almond extract may be substituted for liqueur.

**MAKES** 2 cups (serving size: 1/4 cup). **ACTIVE** 5 min. **TOTAL** 5 min.

## LEMON SHERBET CUPCAKES WITH BUTTERCREAM FROSTING

*(Pam's Citrus Cupcakes)*

**CUPCAKES**

- **1 cup (8 oz.) salted butter, softened**
- **2 1/2 cups granulated sugar**
- **6 large eggs**
- **3 cups (12 oz.) all-purpose flour**
- **1 tsp. baking powder**
- **1/2 tsp. baking soda**
- **1/4 tsp. table salt**
- **1 (8-oz.) container sour cream**
- **1 Tbsp. lemon zest**
- **1 Tbsp. fresh lemon juice**
- **1 tsp. vanilla extract**
- **30 paper baking cups**

**FROSTING**

- **1 cup (8 oz.) salted butter, softened**
- **3 Tbsp. lemon zest**
- **1 (32-oz.) pkg. powdered sugar**
- **8 to 9 Tbsp. fresh lemon juice**
- **1 to 2 drops yellow liquid food coloring**

**1.** Prepare Cupcakes: Preheat oven to 350°F. Beat 1 cup softened butter at medium speed with a heavy-duty stand mixer until creamy; gradually add granulated sugar, beating until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition.

**2.** Stir together flour, baking powder, baking soda, and salt. Add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in 1 tablespoon zest, 1 tablespoon juice, and 1 teaspoon vanilla. Place 30 paper baking cups in three 12-cup standard-size muffin pans; spoon 1/4 cup batter into each baking cup.

**3.** Bake in preheated oven until a wooden pick inserted in centers comes out clean, 20 to 23 minutes. Remove from pans to wire racks, and cool completely, about 20 minutes.

**4.** Prepare Frosting: Beat 8 ounces softened butter and 3 tablespoons lemon zest at medium speed until creamy, 1 to 2 minutes. Gradually add powdered sugar alternately with 8 tablespoons lemon juice, beating at low speed until blended after each addition. Add up to 1 tablespoon lemon juice, 1 teaspoon at a time, beating until desired consistency is reached. Add food coloring, and beat at high speed until well blended and frosting is light and fluffy, 1 to 2 minutes.

**5.** Spoon frosting into a ziplock plastic freezer bag. Snip 1 corner of bag to make a small hole. Pipe about 1 1/2 tablespoons frosting onto each cupcake.

**MAKES** about 30 cupcakes (serving size: 1 cupcake) **HANDS-ON** 30 min. **TOTAL** 1 hour, 10 min.

### LIME SHERBET CUPCAKES

Substitute **lime zest** for lemon zest and fresh **lime juice** for lemon juice. For frosting, substitute fresh **lime juice** for lemon juice, and 1 to 2 drops **green liquid food coloring** for yellow.

### ORANGE SHERBET CUPCAKES

Substitute **orange zest** for lemon zest and fresh **orange juice** for lemon juice. For frosting, substitute **orange zest** for lemon zest and 1 tablespoon **lemon juice** and 7 to 8 tablespoons **fresh orange juice** in place of 8 to 9 tablespoons lemon juice. Substitute 1 drop **red liquid food coloring** for yellow.

## ASPARAGUS, SPRING ONION, AND FETA QUICHE

*(Aunt Rose's Quiche)*

- **1 (14.1-oz.) pkg. refrigerated piecrusts**
- **2 Tbsp. (1 oz.) salted butter**
- **2 cups thinly sliced spring onions**
- **1 bunch fresh asparagus, trimmed and cut into 1-inch pieces)**
- **2 tsp. kosher salt, divided**
- **3/4 tsp. black pepper, divided**
- **1 cup heavy cream**
- **8 large eggs**
- **2 Tbsp. thinly sliced chives**
- **2 Tbsp. chopped flat-leaf parsley**
- **1/8 tsp. ground nutmeg**
- **3/4 cup crumbled feta cheese, divided**

**1.** Preheat oven to 425°F. Unroll piecrusts; stack on a lightly floured surface. Roll stacked piecrusts into a 12-inch circle. Fit piecrust into a 10-inch deep-dish, lightly greased tart pan with removable bottom; press into fluted edges. Trim off excess piecrust along edges. Line piecrust with aluminum foil or parchment paper, and fill to rim with pie weights or dried beans. Place pan on a baking sheet. Bake in preheated oven 14 minutes. Remove weights and foil, and bake until golden brown, 10 to 12 more minutes. Reduce oven temperature to 350°F. Cool piecrust completely on baking sheet on a wire rack, about 15 minutes.

**2.** Meanwhile, melt butter in a medium skillet over medium-high. Add onions, and cook, stirring occasionally, until tender and lightly browned, about 10 minutes. Stir in asparagus; sprinkle with 1/2 teaspoon salt and 1/4 teaspoon pepper. Remove from heat, and cool 5 minutes.

**3.** Whisk together cream, eggs, chives, parsley, nutmeg, and remaining 1 1/2 teaspoons salt and 1/2 teaspoon pepper.

**4.** Place half of onion mixture (about 1 cup) in tart shell; sprinkle with 1/4 cup feta. Spoon half of cream mixture (about 1 1/2 cups) over feta. Repeat layers once, and sprinkle top with remaining 1/4 cup feta.

**5.** Bake in preheated oven until set, about 1 hour. Cool on baking sheet on a wire rack 20 minutes before serving.

**SERVES** 6 (serving size: 1 slice) **ACTIVE** 30 min. **TOTAL** 2 hours, 30 min. SL

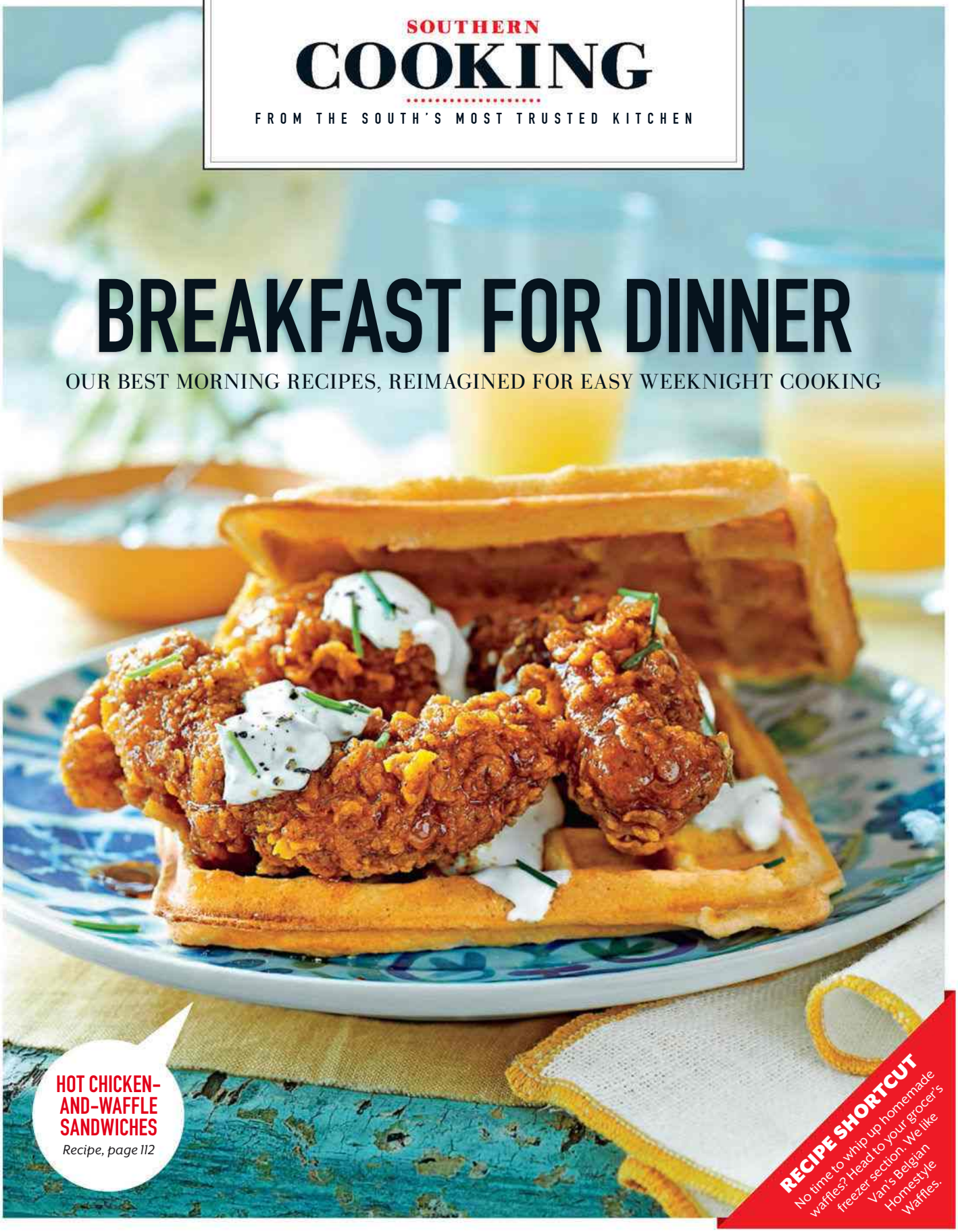



*3 grams of oat soluble fiber daily as part of a low saturated fat and cholesterol diet may help reduce the risk of heart disease. Old Fashioned Oatmeal provides 2 grams. Instant Quaker Oatmeal provides 1 gram.

SOUTHERN
COOKING
FROM THE SOUTH'S MOST TRUSTED KITCHEN

# BREAKFAST FOR DINNER

OUR BEST MORNING RECIPES, REIMAGINED FOR EASY WEEKNIGHT COOKING



**HOT CHICKEN-AND-WAFFLE SANDWICHES**
*Recipe, page 112*

**RECIPE SHORTCUT**
No time to whip up homemade waffles? Head to your grocer's freezer section. We like Van's Belgian Homestyle Waffles.

PROP STYLING: CAROLINE M. CUNNINGHAM; FOOD STYLING: VICTORIA COX

*by THE* SL *TEST KITCHEN ~ photographs by HECTOR SANCHEZ*


MAKE AHEAD
Assemble up to 24 hours prior to serving, and store in the fridge. Before baking, bring the casserole to room temperature.
BREAKFAST ENCHILADAS
Recipe, page 112






# nly

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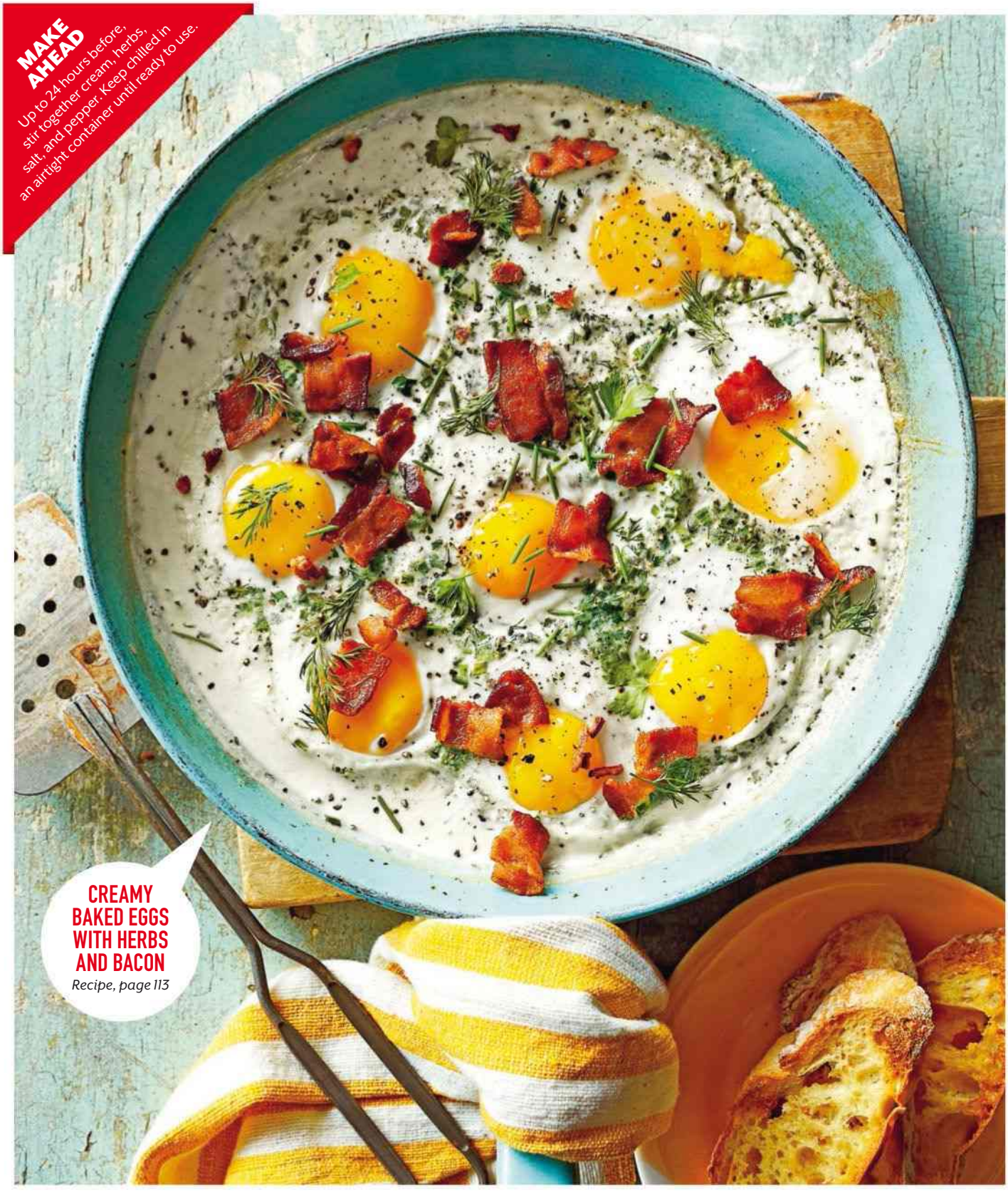
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MAKE AHEAD
Up to 24 hours before, stir together cream, herbs, salt, and pepper. Keep chilled in an airtight container until ready to use.
CREAMY BAKED EGGS WITH HERBS AND BACON
Recipe, page 113




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**RECIPE SHORTCUT**
Speed up cooking time by using parboiled potatoes from your grocer's freezer section. Add them in at Step 3.



## GOLDEN POTATO-AND-SMOKED SAUSAGE HASH

*Make this hash even heartier by adding a fried egg on top. (See page 118 to learn our foolproof frying technique.)*

- 1 lb. baby golden potatoes, each cut into 8 pieces
- 1/4 cup kosher salt
- 1 lb. smoked sausage, sliced
- 1 medium-size sweet onion, thinly sliced
- 2 Tbsp. red wine vinegar
- 3 cups arugula
- 1/4 cup shaved Parmesan cheese

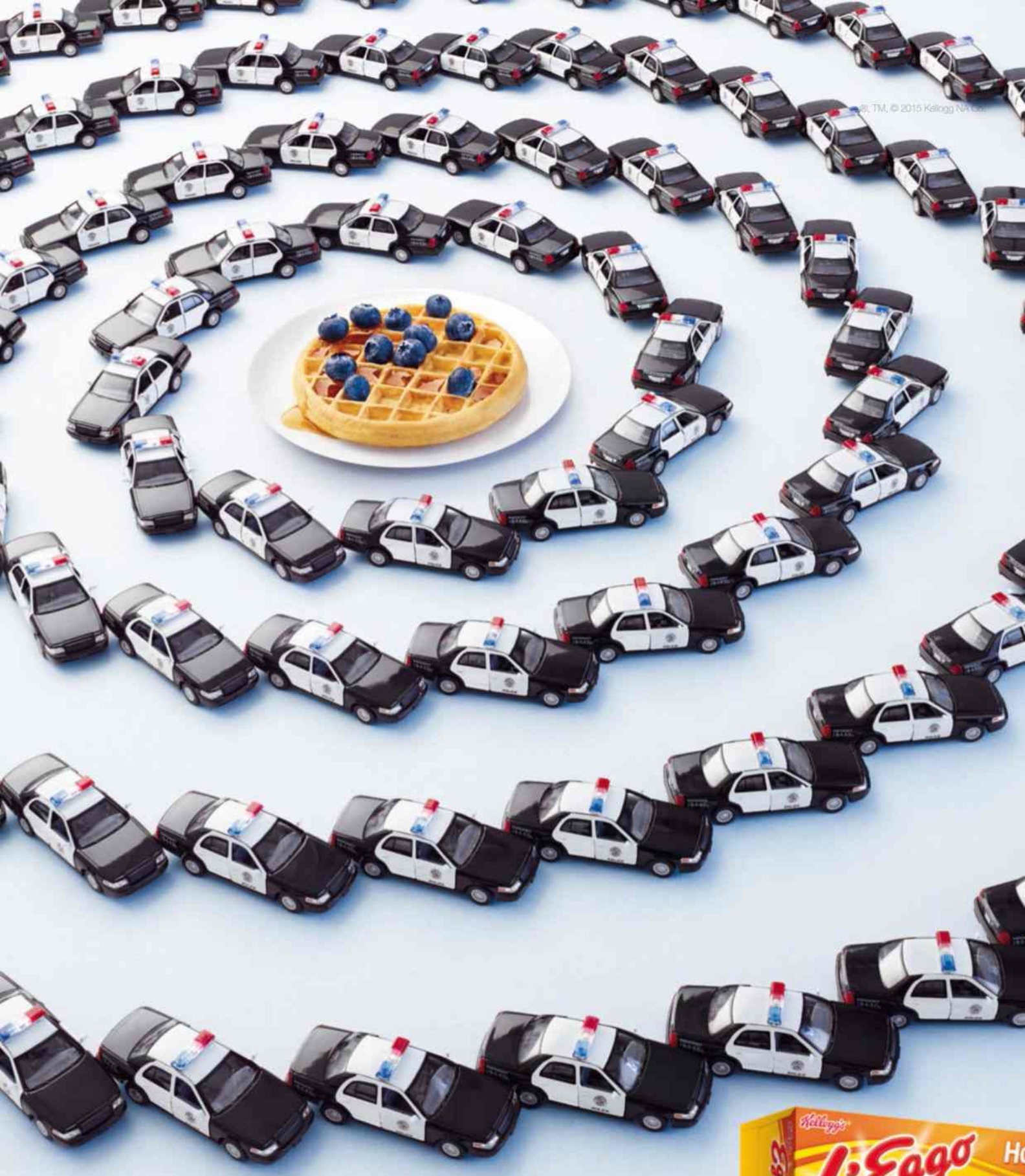
**1.** Place potatoes, salt, and water to cover in a medium saucepan. Bring to a boil over high; reduce heat to medium-low, and simmer until tender when pierced, 10 minutes. Drain, and place in a single layer on a baking sheet. Cool completely, 15 minutes.

**2.** Meanwhile, cook the sausage in a large skillet over medium-high, stirring often, until browned, 10 minutes. Remove with a slotted spoon, and drain on paper towels, reserving drippings in skillet.

**3.** Cook potatoes in hot drippings over medium, stirring occasionally, until potatoes are brown and crisp, 10 minutes. Add onions, and cook, stirring occasionally, until tender, 10 minutes. Add vinegar, and cook 30 seconds.

**4.** Stir in sausage and arugula, and cook, stirring until arugula is wilted, about 5 minutes. Transfer to a serving platter. Top with Parmesan.

**SERVES** 6 (serving size: about 3/4 cup). **ACTIVE** 55 min. **TOTAL** 1 hour, 5 min.


SOME THINGS ARE TOO DELICIOUS TO SHARE.
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## HOT CHICKEN-AND-WAFFLE SANDWICHES WITH CHIVE CREAM

*We did a taste test and loved the just-fried tenders from the Publix grocery store deli.*

**HOT CHICKEN**

- 9 fried chicken breast tenders
- 1 Tbsp. cayenne pepper
- 1 tsp. paprika
- 1/2 tsp. garlic powder
- 2 Tbsp. sugar, divided
- 1/2 cup peanut oil

**WAFFLES**

- 2 cups (about 9 oz.) all-purpose flour
- 1 1/2 tsp. baking powder
- 3/4 tsp. baking soda
- 3/4 tsp. table salt
- 1 1/2 cups buttermilk
- 1/4 cup (2 oz.) salted butter, melted
- 2 large eggs

**CHIVE CREAM**

- 1/2 cup sour cream
- 2 Tbsp. thinly sliced chives
- 1 tsp. water

**1.** Prepare Hot Chicken: Preheat oven to 200°F. Place chicken tenders in a single layer on a baking sheet, and keep warm in oven until ready to use.

**2.** Stir together cayenne pepper, paprika, garlic powder, and 1 tablespoon of the sugar in a small saucepan. Whisk in peanut oil, and cook over low, whisking constantly, until well combined, about 5 minutes. Set aside.

**3.** Prepare Waffles: Whisk together flour, next 3 ingredients, and remaining 1 tablespoon sugar in a medium bowl. Whisk buttermilk, butter, and eggs in a small bowl. Stir buttermilk mixture into flour mixture until combined. Cook batter, in batches, in a preheated, lightly greased waffle iron until golden brown, 4 to 5 minutes.

**4.** Prepare Chive Cream: Stir together sour cream, chives, and 1 teaspoon water in a small bowl.

**5.** Assemble Sandwiches: Toss tenders and cayenne mixture in a large bowl. Place 1 1/2 tenders on each of 6 waffles; top each with 2 tablespoons chive cream and 1 waffle. Serve immediately.

**SERVES** 6 (serving size: 1 sandwich). **ACTIVE** 40 min. **TOTAL** 40 min.

## BREAKFAST ENCHILADAS

*Remove eggs from stovetop while they're still a bit wet; they'll finish cooking in the oven. To make this a day ahead, go through Step 2; cover and chill the casserole. Let stand at room temperature about 20 minutes before baking.*

- 2 Tbsp. (1 oz.) unsalted butter
- 3/4 cup chopped red bell pepper
- 1/2 cup chopped sweet onion
- 12 large eggs
- 1/2 tsp. table salt
- 1/4 tsp. black pepper
- 2 Tbsp. water
- 1 (16-oz.) jar salsa verde
- 12 (6-in.) flour tortillas
- 2 1/2 cups (10 oz.) shredded Colby Jack cheese



- **2 Tbsp. chopped fresh cilantro**
- **Cheese Sauce**
- **Toppings: halved grape tomatoes, chopped fresh cilantro, chopped avocado**

**1.** Preheat oven to 350°F. Melt butter in large nonstick skillet over medium. Add bell peppers and onions; sauté until tender, 4 to 5 minutes. Stir together eggs and next 3 ingredients in a medium bowl. Add egg mixture to bell pepper mixture, and cook, without stirring, until eggs begin to set on bottom, about 1 to 2 minutes. Draw a spatula across pan to form large curds. Cook, stirring occasionally, until eggs are thickened, about 6 to 7 minutes. (Do not overstir.)

**2.** Spread 2 tablespoons salsa verde in center of each tortilla. Spoon about 1/4 cup egg mixture over salsa; sprinkle with 2 tablespoons cheese and 1/2 teaspoon cilantro. Roll up, and place, seam side down, in lightly greased 13- x 9-inch baking dish. Add Cheese Sauce and remaining cheese.

**3.** Bake in preheated oven until sauce is bubbly, 30 minutes. Serve with desired toppings.

**SERVES** 6 (serving size: 2 tortillas). **ACTIVE** 20 min. **TOTAL** 1 hour, including sauce

### Cheese Sauce

Melt 1/4 cup (2 oz.) **salted butter** in heavy saucepan over medium-low; whisk in 1/4 cup (about 1 oz.) all-purpose **flour** until smooth. Cook, whisking constantly, 1 minute. Increase heat to medium. Gradually whisk in 2 cups **milk;** cook, whisking constantly, until thickened, 5 minutes. Remove from heat, and whisk in 1 1/2 cups (6 oz.) shredded **Colby Jack cheese,** 1 (4.5-oz.) can chopped **green chiles,** and 1/2 teaspoon table **salt.** Use immediately.

## CREAMY BAKED EGGS WITH HERBS AND BACON

*Serve with toasted bread and a leafy green side salad.*

- **1/2 cup heavy whipping cream**
- **2 Tbsp. thinly sliced chives**
- **2 Tbsp. chopped fresh flat-leaf parsley**
- **2 tsp. chopped fresh dill**
- **1/2 tsp. kosher salt**
- **1/4 tsp. black pepper**
- **8 large eggs**
- **4 cooked bacon slices, crumbled (about 1/2 cup)**

**1.** Preheat oven to 425°F. Stir together first 6 ingredients in a large, ovenproof skillet. Bring to a simmer over medium-low. Break eggs into cream mixture; do not stir.

**2.** Bake in preheated oven until whites are set and yolks are at desired degree of doneness, 6 to 8 minutes. Sprinkle with bacon, and serve immediately.

**SERVES** 4 (serving size: 2 eggs, about 1/4 cup sauce). **ACTIVE** 15 min. **TOTAL** 20 min.




# Pasta That Tastes Like Spring

*Two types of spring peas enliven this quick and satisfying one-pot pasta dish*



## SPRING PEA PASTA WITH RICOTTA AND HERBS

*Our one-pot primavera brings together seasonal favorites: fresh herbs, crunchy sugar snap peas, and sweet peas. Combining ricotta cheese with the salty water left over from boiling the pasta makes a super-easy, creamy sauce.*

- **4 qt. water**
- **1/4 cup kosher salt**
- **8 oz. gemelli, penne, or other short pasta**
- **2 (8-oz.) pkg. sugar snap peas, trimmed and strings removed**
- **1 (13-oz.) pkg. frozen sweet peas, thawed**
- **1 cup ricotta cheese**
- **1/2 cup firmly packed fresh flat-leaf parsley leaves**
- **2 Tbsp. (1 oz.) salted butter**
- **2 Tbsp. thinly sliced fresh chives**
- **2 Tbsp. chopped fresh tarragon**

**1.** Bring 4 quarts water to a boil in a stockpot over high. Add 1/4 cup salt; return to a boil. Add pasta; boil, stirring occasionally, until al dente, about 8 minutes. Stir in sugar snap peas, and cook 2 minutes. Stir in sweet peas, and cook 1 minute. Drain pasta mixture, reserving 1/2 cup cooking water.

**2.** Return pasta mixture to pot. Add ricotta, parsley, butter, chives, tarragon, and reserved cooking water; stir to coat. Serve immediately.

**SERVES** 4 (serving size: about 1 cup). **ACTIVE** 20 min. **TOTAL** 30 min.

PROP STYLING: CAROLINE M. CUNNINGHAM; FOOD STYLING: VICTORIA COX



*by SL TEST KITCHEN ~ photograph by HECTOR SANCHEZ*

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# DEVILED POTATOES

*Two Southern classics, deviled eggs and potato salad, join forces to create these two-bite wonders. Make them a day before your get-together, and chill until you head out. When you arrive, they'll be the right serving temperature.*

- 1 lb. petite red potatoes (about 15)
- 1 Tbsp. olive oil
- 1 1/2 tsp. kosher salt, divided
- 1/2 cup sour cream
- 2 Tbsp. brined capers, drained and rinsed
- 2 tsp. chopped fresh flat-leaf parsley
- 2 tsp. chopped fresh dill
- 2 tsp. whole grain mustard
- 1 tsp. lemon zest
- Garnish: chopped fresh flat-leaf parsley

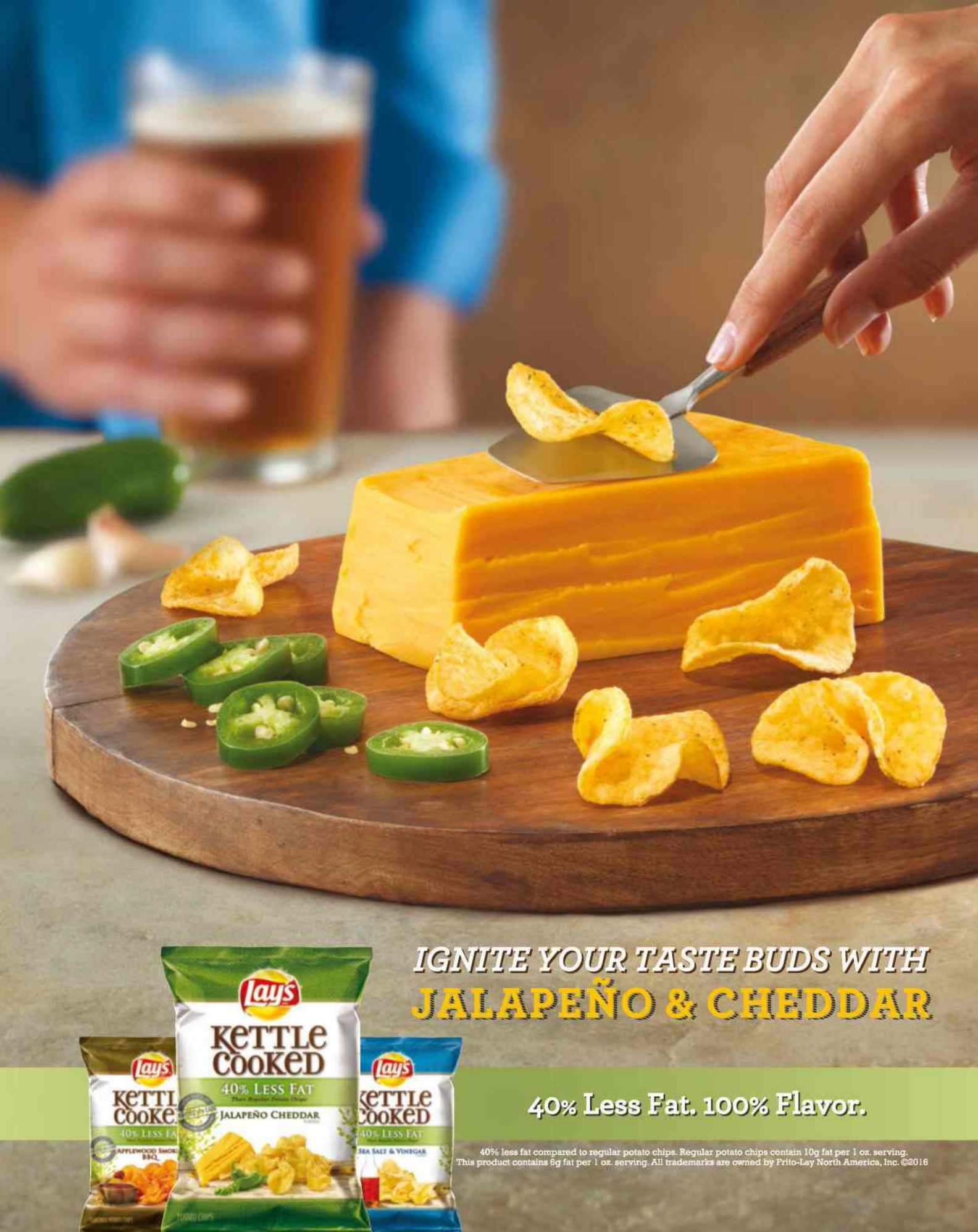
**1.** Preheat oven to 350°F. Place potatoes in a small bowl, and drizzle with oil. Sprinkle with 1 teaspoon of the salt; toss to coat. Spread potatoes in a single layer on a baking sheet, and bake until tender when pierced, about 40 minutes. Remove from oven, and cool 15 minutes.

**2.** Cut each potato in half crosswise. Carefully scoop out potato pulp into a medium bowl, leaving shells intact. Place shells, cut side up, on baking sheet, and bake in preheated oven until dry, about 10 more minutes. Cool completely, about 30 minutes.

**3.** Stir together potato pulp, sour cream, capers, parsley, dill, mustard, zest, and remaining 1/2 teaspoon salt. Spoon mixture generously into each potato shell.

**SERVES** 10 (serving size: 3 pieces). **ACTIVE** 25 min. **TOTAL** 2 hours

HECTOR SANCHEZ; PROP STYLING: CAROLINE M. CUNNINGHAM; FOOD STYLING: VICTORIA COX


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# TEST KITCHEN ACADEMY

## BEST WAY TO FRY AN EGG

WANT CRISP BROWN EDGES AND A RUNNY, SOAK-UP-WITH-TOAST YOLK? HERE'S HOW



**USE OLIVE OIL** It has a higher smoke point than butter, which keeps the edges from burning. Heat 2 tablespoons of extra-virgin olive oil in a nonstick skillet over medium heat for about 1 to 2 minutes.

**WATCH FOR BUBBLES** Once the oil is hot, gently crack the egg into the skillet. The oil should bubble around the whites from the start.

**STICK THE LANDING** Cook the egg for 2 minutes, rotating the skillet a few times so it cooks evenly. Use a thin, flat-edged spatula to slide under the egg, and carefully lift it from the pan.



## FIVE FRESH WAYS WITH SCALLIONS

**SERVE AS A SIDE**
Coat bunches of scallions with olive oil, salt, and pepper; then grill until wilted and slightly charred for a quick and simple side dish.

**PICK UP YOUR PESTO GAME**
Use scallions in place of basil for a springy pesto sauce that's delicious on pizza, pasta, or crostini.

**SPREAD ON SANDWICHES**
Stir chopped scallions and lemon juice into your favorite mayonnaise for an elevated sandwich spread.

**WHIP UP SAVORY PANCAKES**
For a flaky, fragrant stack, add thinly sliced scallions to your favorite batter—minus the sugar—and enjoy a delicious snack.

**TOP SALADS AND SOUPS**
Infuse canola oil with scallions by heating the oil, adding scallions for about 10 seconds, and then giving a quick stir. Remove from heat, chill, and store in the fridge. Serve over rice, soup, salad, or anything you think needs a hint of delicate onion flavor.

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Heat, slice, and serve directly from this handsome pie plate. Chantal Bakeware 9.5 in. Deep Pie Dish. $28. *hayneedle.com*



This stoneware casserole dish with a secure lid is essential. Rectangular Casserole, $100. *lecreuset.com*

FOOD STYLING: VICTORIA COX



*by HANNAH HAYES and KAYLEE HAMMONDS ~ photographs by HECTOR SANCHEZ*




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# Drizzle and Delight

*We gave our favorite bread pudding a Louisiana-style revival*



## PRALINE BREAD PUDDING

- 6 large eggs
- 3 cups heavy whipping cream
- 3 cups milk
- 2 cups packed dark brown sugar
- 2 Tbsp. vanilla extract
- 1/4 tsp. table salt
- 1/4 tsp. ground nutmeg
- 1 (16-oz.) day-old French bread loaf, cut into 1-inch cubes (about 14 cups)
- 2 cups coarsely chopped toasted pecans
- Praline Sauce

**1.** Whisk together first 7 ingredients in a large bowl. Add bread cubes, stirring to coat thoroughly. Let stand 1 hour, stirring occasionally to ensure an even coating. Stir in pecans.

**2.** Preheat oven to 350°F. Lightly grease a 13- x 9-inch baking dish; pour bread mixture into dish. Bake in preheated oven until bubbly around edges and firm in center, about 1 hour, shielding with aluminum foil after 45 to 50 minutes to prevent excessive browning. Let stand 5 minutes. Serve with Praline Sauce.

**SERVES** 12 (serving size: about 1 cup pudding, 2 Tbsp. sauce). **ACTIVE** 30 min.; **TOTAL** 3 hours, including sauce

**TEST KITCHEN TIP**

Use stale, day-old bread—better for soaking up the sweet custard.

## Praline Sauce

- 3 Tbsp. (1 1/2 oz.) salted butter
- 1 Tbsp. all-purpose flour
- 1 cup heavy whipping cream
- 1/2 cup packed dark brown sugar
- 2 Tbsp. vanilla extract
- 1/4 tsp. ground nutmeg
- 1/8 tsp. table salt

Melt butter in a small saucepan over medium-low; whisk in flour, and cook, whisking constantly, until foamy and golden brown, 3 to 4 minutes. Whisk in cream and brown sugar; cook, whisking constantly, until thickened, about 3 minutes. Whisk in vanilla, nutmeg, and salt; cook, whisking constantly, until bubbly, 2 to 3 minutes.

**MAKES** about 1 1/2 cups. **ACTIVE** 20 min. **TOTAL** 20 min.

PROP STYLING: BUFFY HARGETT MILLER; FOOD STYLING: VANESSA MCNEIL ROCCHIO



*by PAM LOLLEY ~ photograph by HECTOR SANCHEZ*

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**RICK'S NEW BOOK,** *My Southern Journey: True Stories from the Heart of the South,* is available wherever books are sold.




# Return of the Goat Man

*For years, one small Alabama town had a sure sign that spring had sprung*

Spring has always been ambiguous down here, a vague thing, maybe because winter is so ill-defined. Mount Cheaha does not have an ice cap. One does not skate the Tombigbee River. Winter can be 12 degrees on a Tuesday, and thick with mosquitoes and humidity by Thursday afternoon. Where I am from, you know spring has arrived when you see old men respooling line on their Zebco 202 fishing reels, and the buttercups push up from their beds in old tires half buried in the red dirt and winter rye. Once, when I was a boy, it meant it was time for the Goat Man to arrive, but I have not been a boy for some time.

Some people, people unaccustomed to the long, rolling nothing of a cotton field, would have said there was not much to do in Spring Garden, Alabama, in 1965. We fought the boredom, my big brother and I, the best we could. We rigged a trapeze in the barn; that ended in blood. We waited long hours at the highway, till truck drivers threw us sticks of Juicy Fruit. And we went to see the Goat Man.

He did not arrive in our little community in a car, but in the most raggedy conveyance I had ever seen, a clanking, clattering wagon pulled by a dozen big goats, with a dozen more—some tethered, some on the honor system—trailing behind. The man himself walked alongside, usually with a baby goat, often an orphan, cradled in his arms. He looked a little like Santa Claus, if Santa had dressed himself from a North Georgia flea market, and smelled of woodsmoke and goat. His long, gray-white beard hung on his ravaged face like Spanish moss on an ancient, lightning-blasted tree, and the elbows of his longhandles poked through big holes in his shirt. He was an old man, then; he'd been a wanderer most of his life.



"Your daddy took y'all to see him, and my daddy took us to see him," my mother told me. His real name was Ches McCartney, and he had a home, before the Great Depression took his Iowa farm and set him to walking. He would clank and clatter across the roads of the country for four decades, freezing, broiling, but always moving, eventually settling across the state line in Georgia. In time, wrote author Jerome Chandler, he became a folk hero, and children lined the roads when word spread, house to house, that the Goat Man was comin' to their town.

In Spring Garden, a tiny place with one country store, cars pulled to the side of the road, creating the only traffic jam in its history. He made camp there that night, and we lined up four deep to watch him slice an apple and feed it to a baby goat.

"What does he do?" I asked my daddy.

"He don't do nothin'," Daddy answered, and I was very small then but I think there was some envy in him, for that.

Great Southern artist Larry Martin did a lovely picture of him. It hangs in my hall, a simple black-and-white drawing, one of my favorite things.

I heard he died, and I hate that.

Now we just have the calendar to go by.

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*by RICK BRAGG ~ illustration by JACK UNRUH*

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To celebrate our 50th Anniversary, *Southern Living* will bring the Charleston area to life through a series of one-of-a-kind experiences hosted by our editors and local personalities. Join us for the first-annual *Southern Living* Live: Charleston Event Weekend on June 9-12, 2016.

**SouthernLiving.com/CharlestonLive**




## Save the Date!

Join us for the first-annual *Southern Living* Nashville Now Event Weekend on Sept. 1-5, 2016. *Southern Living* and the Nashville CVC have teamed up to bring you a variety of experiences that celebrate the city s music, food, style, and more! For more event details, visit:

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**"There was this one big bag that all six sisters shared growing up, but we each have such strong individual styles that it looked totally unique on each of us."**

**LIBBY LANE**

*handbag designer, Bushland, Texas*

STYLING: MARY BETH WETZEL




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**Nene Bangle Set,** $535; *ashley pittman.com*

**"I'm inspired by how my sister wears my horn and gold bangles in a way I would have never thought to wear them: paired with our mom's dainty vintage watch."**

**ASHLEY PITTMAN,** *jewelry designer, Dallas*

STYLING: MARY BETH WETZEL



*by ASHLEY RIDDLE WILLIAMS ~ photographs by HECTOR SANCHEZ*

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# Step into Spring Style

As the hardworking mama of twins, Atlanta-based fashion blogger **Lauren Lefevre** ***(editbylauren.com)*** can appreciate the value of footwear that offers the style she craves with the support she needs. Here, she shows us how to build four eye-catching, all-day-comfortable looks from the ground up, beginning with a great pair of Vionic shoes.



LOOK #1

## Garden Party

START WITH: **TAN WEDGES**

Go from day to night in this comfortable stacked heel. It's both flattering to the leg and a versatile, neutral color.

ADD: **A FLORAL SUNDRESS**

Pair the wedge with bold or pastel hues and don't be afraid to mix with black and grey.



*Laurie Wedge Sandal in Tan, $139.95*

LOOK #2

## Neutral Territory

START WITH: **SNAKESKIN FLATS**

Snakeskin is a subtle print that complements spring's softer palette.

ADD: **WHITE JEANS & A PALE TOP**

Pink and cream hues are key players this season, and snakeskin lends an unexpected chic "edge" to the ensemble.



*Minna Ballet Flat in Snake, $119.95*





LOOK #3

## Seaside Charm

START WITH: **METALLIC SANDALS**

A great sandal is made for travel as well as a day at the pool. Since mixing metals is no longer "breaking the rules," you can pair this chrome patent with anything.

ADD: **RESORT WEAR**

Think crisp, nautical style with a wide-brimmed hat and tote.



*Jura Sandal in Pewter, $129.95*

LOOK #4

## All About Ease

START WITH: **LEOPARD FLATS**

"Super-comfy ballet flats are ideal for on-the-go days. Leopard adds just enough pattern to pull the outfit together."

ADD: **JEANS & A BUTTON-DOWN**

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#BE**AGELESS**



### STYLING NOTE

"At night, I like to glam up and wear dresses—I go all out," says Olga. "My sister is more laid-back. She'll wear shorts and a nice blouse."

# JEUX DE VIE DESIGNS

MARIA ALEXANDRA MEDINA AND OLGA MEDINA, JEWELRY DESIGNERS

MIAMI, FLORIDA

## ON THEIR BEGINNING

Maria Alexandra (on left) and Olga have always had a knack for making jewelry. In fact, a few of their current designs were first created when Maria Alexandra was 12 and Olga just 8. "Our mother always encouraged us to be individualistic with our designs so we didn't look like everyone else," says Olga. "And that came from her upbringing. We're Latin American, and families would have their own jewelers whom they trusted to make really unique pieces. As we got older, we started traveling and meeting women of many different cultures with jewelry that had great meaning to them. So we don't use molds—each piece is handmade and special."

## ON THEIR BUSINESS

**OLGA:** "We maintain separate identities, and that plays out in our business. My sister is low-key and introverted; I'm edgier and take more risks. But that's the battle: I love the bling, and she tones it down. It's about coming to a place of balance where you are doing what's best for the brand without limiting each other's ideas."

**MARIA ALEXANDRA:** "In our design meetings, we have a 'no war zone' policy where we can say anything without the other person taking it personally. That really pushes us to challenge ourselves and come up with great ideas."

ROBBIE CAPONETTO; HAIR AND MAKEUP: STEPH GIMSON/FORD ARTISTS MIAMI

# MUNGER INTERIORS

ELIZABETH MUNGER STIVER AND AMY MUNGER, INTERIOR DESIGNERS
HOUSTON, TEXAS

## ON THEIR BEGINNING

When Elizabeth (on left) was growing up, it wasn't unusual for her family to lose track of her in a store and find her near the checkout lines. "I had wanted to own a business since I was little," Elizabeth says, "and I'd always wanted a cash register. I'd write on those carbon copy receipt papers and put price tags on my parents' furniture!" Amy was less enthusiastic about starting a company. "I'm the oldest, the planner, and much more conservative," explains Amy. "I'd been an art consultant at other firms for 18 years and was established and comfortable, but my sister kept bringing up the idea of starting this company—she made me do it!"

## ON THEIR BUSINESS

**AMY:** "Elizabeth's style is traditional, and I'm more modern, but we're both attracted to clean, tailored lines—nothing scrolly. So the end result is often a mix of antiques and contemporary pieces. It's nice to have the contrast between the two."

**ELIZABETH:** "We grew up in a close family, so there's a trust you don't always get with a traditional business partner. If a project is art related, I'll let Amy lead the way. If it's more about color, pattern, or layout, then I'll take the reins. We each have our strong points, and we recognize those."

### STYLING NOTE

"I wear predominantly dark colors, while Elizabeth wears whites, off-whites, and blushes. We could be wearing the same sweater, but mine would be black and hers white," says Amy.

ROBBIE CAPONETTO; HAIR AND MAKEUP: VICTORIA CALLAWAY/ZENOBIA



**STYLING NOTE**

"We're both laid-back in how we dress. In my home, I love sixties and bohemian decor," says Emma. "I'm more seventies," says Elsie. "I want a bit of Audrey Hepburn in each room."

# A BEAUTIFUL MESS

ELSIE LARSON AND EMMA CHAPMAN, LIFESTYLE BLOGGERS

NASHVILLE, TENNESSEE, AND SPRINGFIELD, MISSOURI

## ON THEIR BEGINNING

Elsie (on left) and Emma's craft obsession started when they were young girls. "Our mom was an art teacher and let us have full access to things like oil paints that we probably shouldn't have had at that age!" says Elsie. "And we were allowed to redecorate our rooms every year," Emma adds. "At one point, Elsie had pink hair, and I had short, spiky blond hair," she says. "I would find outfits in *Teen Vogue*, and Elsie and I would go to the thrift store and re-create them. And our mom loved it! I think a lot of parents wouldn't have approved, but our ideas were totally supported. And because of that, we were able to turn this into a career."

## ON THEIR BUSINESS

**ELSIE:** "Of course we fight. It would be crazy to think that we didn't. But that's why it works for us. We each have different strengths, and that's why we tell people it's important to find a partner who complements you, not in the similarities but in the differences."

**EMMA:** "Joining Elsie ended up being the best thing I ever did. She has a great eye for design, marketing, and social media. I'm better at behind-the-scenes business stuff, so we turned out to be a great team."

MATTHEW WILLIAMS




From super yachts to her new restaurant in Manhattan, Chef Roxanne Spruance knows her way around a kitchen. Wherever the wind or waves may take her, she always starts the perfect meal with the finest ingredients - from local farms or straight out of the ocean. Just like with Roxanne, Dooney & Bourke's timeless style starts with its own dedication to the world's most luxurious materials.

HOMETOWN & AGE: Chicago, 31

PROFESSION:
Executive Chef & Owner;
Kingsley at 190 Avenue B, NYC

FAVORITE MOMENTS:
"Compliments after dinner."

FAVORITE ACCOMPLISHMENT:
"Having my own restaurant with my name on the door."

ROXANNE'S BAG:
"Perfect for running to the farmers market or jumping on the L Train."

WHAT'S IN HER BAG:
"My custom Japanese knives, a red bandana, and a white truffle from Tuscany."

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DOONEY & BOURKE

# DREAM TEAMS

*Some sisters don't just share secrets and sweaters—they also share cutting-edge careers. Four pairs tell us how the sister dynamic boosts their businesses*



**STYLING NOTE**

"We feel like less is more and don't wear a ton of makeup. When it comes to wardrobe, Elizabeth keeps it neutral. I like to add patterns and pops of color," says Jacquelyn.

## TWINE & TWIG

ELIZABETH STAFFORD WHITE AND JACQUELYN STAFFORD BUCKNER, JEWELRY DESIGNERS
CHARLOTTE, NORTH CAROLINA

### ON THEIR BEGINNING

When Jacquelyn (on right) wanted to give Elizabeth a special gift, she had a necklace made with the African trade beads both sisters collected. "But Elizabeth didn't love it, because it wasn't organic enough. So we redesigned the piece by adding twine, shells, and a suede strap—that's now our signature," says Jacquelyn. "We have five young kids between us, so starting a company was not exactly on our radar, but we decided to host a trunk show anyway. When 200 people RSVP'd, we spent three days making necklaces nonstop," Elizabeth explains.

### ON THEIR BUSINESS

**JACQUELYN:** "We each have our part. She is the business genius; I'm the Picasso type. Even our kids sport the jewelry for our Instagram photos."
**ELIZABETH:** "We call our studio 'creative chaos.' It's the best parts of the different places we've worked, but in a family atmosphere—full of bead explosions and fun music."

ROBBIE CAPONETTO; HAIR AND MAKEUP: HEATHER HAWKINS; ZENOBIA; WARDROBE STYLING: ERICA HANKS



by NICOLE SFORZA



**ROXY TE OWENS AND KATARINA CELINE "KC" TE**

The sisters playing dress up in 1990



"My mom, sister, and I all had our makeup done with Bobbi Brown products on my wedding day, so the brand has become sentimental to us. Our favorite product is the Black Ink eyeliner for its all-day staying power." **Long-Wear Gel Eyeliner,** $26; *bobbibrowncosmetics.com*




"When I was in high school and KC was about 6 years old, we'd hang out and put thick green claylike masks on our faces. We both looked like Frankenstein; it was hilarious and a fun way to make memories together." **Queen Helene Mint Julep Masque,** $7.50; *walmart.com*




**I'm not only older, but I'm also more high maintenance—especially when it comes to our beauty routines.**

KC is almost 10 years younger, and when we were growing up, I was always trying to convince her to try the latest beauty craze with me. I love to wear makeup, put on heels, and curl my hair. My sister, on the other hand, is much more comfortable being natural and sporty and keeping her beauty routine pared down. When I'm with her, I find myself wanting to be more natural too. She's taught me that you don't need to look a certain way to be confident. Minimal makeup, pearl studs, and two big dimples have always been enough to make her the cutest thing anyone has ever seen!" —*Roxy Te Owens*




"KC's flawless skin is a product of two things: great skin care (she uses Cetaphil daily) and her DNA. Both my mother and grandmother have aged beautifully." **Cetaphil Daily Facial Moisturizer with Broad Spectrum SPF 15,** $14.99; *walgreens.com*




"My sister and I both are hooked on using dry shampoo. There are a few salon-quality formulas we like, but we agree that this one by TRESemmé gives the most bang for the buck." **TRESemmé Fresh Start Basic Care Dry Shampoo,** $4.99; *target.com*




"KC has always been really sporty; she even played tennis at Oglethorpe University. Her active lifestyle has called for a fuss-free beauty routine, so for her day-to-day life, she sticks to tinted moisturizer and a few swipes of mascara." **Full Action Extreme Effect Mascara,** $12; *sephora.com*




"Instead of heavy, opaque lipstick, KC prefers something light and sheer. We both love Rosebud Salve; it's a super moisturizing balm with a glossy finish." **Rosebud Perfume Co. Rosebud Salve,** $6; *sephora.com*

CENTER PORTRAIT: COURTESY LAWRENCE TE/ROXY TE OWENS



**DANA GIBSON AND SARAH GIBSON WILEY**

The sisters photographed wearing matching dresses in New York City, a stop along a family road trip circa 1969



**My older sister, Sarah, has always had an effortless way about her.**

She wears preppy, colorful clothes and maintains a fairly simple and minimalistic beauty routine that includes a fresh coat of pink lipstick, a spritz of fragrance, and a J.Crew tortoiseshell clip to hold back her thick hair. Even though my style is much more bohemian and we take different approaches to beauty, we've always agreed on one thing that our mother taught us: What's on the inside is far more important than what's on the outside."

*—Dana Gibson*

"I've always wanted my sister's thick hair. All she has to do is add a little bit of texture and she's ready to walk out the door." **Curly Sexy Hair Full On Curls Volumizing and Texturizing Styler,** $17.95; *sexyhair.com*







"My sister started wearing this pink lipstick at age 26 when she got married. She still wears it today." **Revlon Super Lustrous Lipstick in Soft Shell Pink,** $7.99; *ulta.com*

"Sarah has always loved perfume and had a lot of it—it's her signature. One of her consistent favorites over the years has been Vera Wang. The soft floral scent always reminds me of her." **Vera Wang Eau de Parfum Spray,** $72; *nordstrom.com*




"Growing up, Sarah always wore her hair in long braids. Now that it's shorter, she styles it by blowing it dry with a round brush after she shampoos and conditions with L'Oréal EverCrème Sulfate-Free Moisture System." **L'Oréal EverCrème Sulfate-Free Moisture System Intense Nourishing Conditioner,** $6.99; *ulta.com*




"Sarah doesn't wear much makeup; instead, she focuses on caring for her skin. She swears by Burt's Bees Renewal Intensive Firming Serum, which helps smooth lines caused by soaking up sun during the 1970s." **Burt's Bees Renewal Intensive Firming Serum,** $20; *burtsbees.com*



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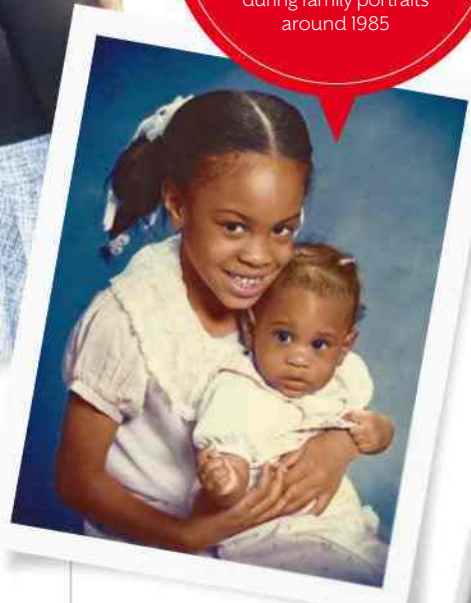
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Only at Walmart



**BRIDGET GOLDSMITH AND ADRIA GOLDSMITH COOPER**

A sweet sisters-only moment captured during family portraits around 1985



# My Sister, the Beauty Icon

*This month, we celebrate three women and the sisters who have inspired their styles*




"Kiehl's deodorant is a favorite of Adria's. It has a really mild formula but lasts all day. Because it worked so well for her, I started using it too." **Superbly Efficient Antiperspirant and Deodorant,** $16; *kiehls.com*

**My sister, Adria, and I were army brats, so we moved around a lot as kids.**

Whether we were in Kentucky, New Jersey, or even Germany, it was nice to always have someone to share those experiences with. It was also nice to share her closet—even when she didn't know it! We laugh about how I wore her clothes in high school and tried hiding the outfit beneath a coat zipped all the way to the top. As adults, we have developed our individual styles—mine is edgy, and hers is preppy. She's taught me that when it comes to style or anything else, the most important thing is to always be true to yourself." *—Bridget Goldsmith*



"I've always been a basic lip-gloss kind of girl, but Adria isn't afraid to experiment with bold colors. Her favorite is a striking purple." **Violetta Lipstick,** $17; *maccosmetics.com*




"Adria swears by OPI nail polish, and we both love a deep magenta color called Miami Beet. It's our warm-weather go-to." **OPI Classic Nail Lacquer in Miami Beet,** $9.50; *ulta.com*




"My sister trusts her sensitive skin to BareMinerals. She religiously uses their soft cream moisturizer both morning and night to keep her skin hydrated without greasiness." **BareMinerals Bare Haven Essential Moisturizing Soft Cream,** $35; *bareescentuals.com*



"Adria and I have both been seeing the same stylist for the past five years. She has mastered the art of straightening our naturally tight curls, so we like to use her tried-and-true tools at home for touch-ups between visits." **Conair Pro Silver Bird 2000 Watt Hair Dryer,** $59; *walmart.com*

STYLING FOR STORY: MARY BETH WETZEL; CENTER PORTRAIT: COURTESY KEVIN MARABLE/BRIDGET GOLDSMITH



*by HANNAH NORLING ~ photographs by HECTOR SANCHEZ*

*"Balance products that give quick results with those that aid in long-term skin health."* —**DR. DEIRDRE HOOPER,** New Orleans dermatologist



**PORE CLEANSER + SPOT TREATMENT**

## FOR AN ACNE-FREE COMPLEXION

To prevent breakouts, work activated charcoal, which acts like a magnet for dirt and oil, into your cleansing routine. If you do encounter a blemish, apply a spot treatment like saw palmetto (which reduces acne-inducing hormones) and salicylic acid (which helps unclog pores).
**Active Charcoal & Tea Tree Cleansing Pad,** 3 for $8.99; *puranaturalsproducts.com*
**Super Spot Remover Acne Treatment Gel,** $16; *origins.com*

**GENTLE CLEANSER + REFRESHING MASK**

## FOR BABY-SOFT SKIN

Incorporate a mild yet effective cleansing oil into your daily routine to lift dirt. Once a week, revitalize skin and minimize pores with a soothing mask that's infused with natural cucumber extract, plant collagen, and vitamin E.
**Oil Obsessed Total Cleansing Oil,** $30; *bareminerals.com*
**Cucumber Breeze Soothing Sheet Mask,** $4.99; *biorepublic.com*

**SPF + RETINOL**

## FOR FEWER WRINKLES

Aging is best fought on two fronts: protecting against UV rays by day and refreshing skin by night. Amp up the sunblock in your daytime moisturizer with this lightweight SPF 50 formula. At bedtime, slather skin with a gentle cream that contains retinol to speed up cell turnover without irritating sensitive skin.
**Healthy Defense Daily Moisturizer Broad Spectrum SPF 50,** $13.99; *neutrogena.com*
**RoC Retinol Correxion Sensitive Night Cream,** $24.99; *cvs.com*



•To achieve a salon look, invest in quality products.Ž

„ MOLLY STILLEY, cofounder of the Birmingham-based lifestyle blog *Emblazoned*

HAIR




PROTECTIVE SPRAY + CURLING WAND

## FOR BODY AND BOUNCE

Trade in your clamp-armed curling iron for a slimmer 1-inch barrel wand for a looser look. Prevent damage by using a protective spray each time you apply heat to your hair. This Birchbox-exclusive spray is packed with argan oil, which also quenches dryness and tames frizz.

**Beauty Protector Protect & Oil,** $25.95;birchbox.com

**Bed Head Curlipops 1" Tourmaline Ceramic Styling Iron,** $29.99;ulta.com

THICKENING SPRAY + ROUND BRUSH

## FOR MAXIMUM VOLUME

Start by spritzing damp hair with a thickening product. When hair is 80% dry, put your round brush to work by blow-drying sections in the opposite direction of how they naturally fall. Start at the crown where the lift factor is most important, and work your way down.

**Full Potential Hair Preserving Booster Spray,** $60;bumbleandbumble.com

**EcoTools Quick Volume Styler Brush,** $9.99;drugstore.com

NOURISHING MASK + SHINE SPRAY

## FOR SERIOUS LUSTER

To restore damaged and dehydrated hair, start with a moisturizing treatment. We like Amika•s Triple Rx Mask with raw shea butter„the scent is divine. On the days that follow, spray your hair with Redken•s Diamond Oil High Shine Mist, which also works to revive the shine lost due to the dulling effects of dry shampoo.

**Amika Triple Rx Mask in Sea Buckthorn Berry,** $38;loveamika.com

**Redken Diamond Oil High Shine Airy Mist,** $22;ulta.com